



Consejo del chef

You can use this pasta with any other sauce that you like. If there is any leftover, you can keep it on the refrigerator, in a hermetic food container, for three to four days.

Raciones para 3

3 Avocados

10 Leaves of fresh basil

2 Tablespoons of extra virgin olive oil

1 Clove of garlic

Salt

Pepper

2 Tablespoons of lemon juice

400 gr Pasta

- 1 Put your preferred pasta in a saucepan and bring it to boil for the time indicated in the package.
- 2 To make the avocado sauce, cut the avocados in half, remove the bone and empty.
- 3 In the blender glass, put the chopped avocados, the oil, the lemon juice, the basil, the peeled garlic clove, the salt and the ground pepper. Blend until you get a fine and creamy sauce.
- 4 Once the pasta is cooked, drain and pour the avocado sauce on top.

Chef's Notes

<https://cookinglovers.teka.com/es/receta/pasta-fresca-con-salsa-de-aguacate/>

COOKING
LOVERS 