

Pasta with avocado sauce



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/en/receta/pasta-fresca-con-salsa-de-aguacate/>

