

15 Minute Creamy Avocado Pasta

1 Med. ripe avocado pitted

½ lemon, juiced

1-3 garlic cloves

½ tsp salt

¼ c fresh basil

2 Tbls olive oil

freshly ground pepper

6 oz pasta

Sauce:

- 1. Place garlic, lemon, olive oil into a food processor, process until smooth. Add avocados, basil, salt. Process until smooth and creamy.*
- 2. Cook and drain pasta, pour on sauce, toss. Garnish with black pepper.*

Note: This dish does not reheat well due to the avocado. Serve immediately.