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.