

Pasta con Palta

(Creamy Avocado Pesto Pasta)

Serves 2

- Fine sea salt
- 225 g spaghetti or fettuccine
- 1 avocado
- 25 g walnut pieces
- 1 garlic clove, chopped
- 1 T olive oil
- ¼ tsp freshly ground black pepper, or more to taste
- Lemon



1. Cook the pasta according to package instructions until al dente.
2. While the pasta cooks, halve the **avocado**, transfer the flesh to the bowl of a food processor or blender.
3. Saute the **garlic** in a little **olive oil** before adding below.
4. Add the **walnuts, garlic, a squeeze of lemon juice** and **oil**; process or blend until smooth, scraping the sides as needed. (Keep blending until the mixture is fully creamy.)
5. As soon as the pasta is al dente, reserve **120 ml of the pasta cooking water**. Drain the pasta then transfer to a large bowl.
6. Using tongs or two large forks, toss vigorously with the **avocado sauce, salt, pepper** and **reserved pasta water**. If the sauce is too thick, toss with more reserved pasta cooking water until the sauce is creamy and glossy.
7. Season to taste with **salt** and **pepper**, then serve immediately.