

15 Minute Avocado Pasta

From [Oh She Glows](#) on [Ashley's Cooking Adventures](#)

Serves 2

Ingredients

1 medium sized ripe avocado, pitted
1/2 lemon juiced with lemon zest to garnish
2 - 3 garlic cloves depending on how garlicky you like your food
1/2 teaspoon kosher salt
1/4 cup fresh basil
2 tablespoons extra virgin olive oil
2 servings (6 ounces) of your favorite pasta
Freshly ground pepper to taste
Freshly grated Parmesan cheese (optional)

Directions

Bring several cups of water to a boil and add in your pasta. Cook according to package directions. Meanwhile make the sauce by placing the garlic cloves, lemon juice, and olive oil into the base of a food processor. Process until smooth and add in the avocado, basil, and salt. Process until smooth and creamy. Drain and rinse pasta and place into a large bowl. Pour on the sauce and toss until thoroughly combined. Garnish with lemon zest, black pepper, and Parmesan cheese. Serve and eat immediately - this dish does not reheat!