

DENE

Avocado Alfredo



Yield: 1 serving

Ingredients:

- ½ avocado
- 1 clove garlic
- juice of ½ a lemon
- 3 fresh basil leaves
- salt and freshly ground black pepper to taste
- handful of pasta

Method:

1. Bring water to a boil and start cooking your pasta (It should take about 10 minutes, which is more than enough time to put the sauce together)
2. Slice your avocado in half; store the other half for something delicious later.
3. Either place all the ingredients in a food processor or just finely dice everything.
4. Combine all the ingredients using a fork. If you like your sauce looser, you can add some olive oil.
5. When the pasta is finished cooking, toss with the sauce (and possibly garnish with lemon zest and more black pepper) and serve.