

Avocado Pesto Pasta

This delicious vegan pasta dish made with creamy avocado pesto sauce is easy to make and very flavorful.



Main Dish

20 min

Total time

Easy

Difficulty

400

kcal / serving

Ingredients

- 2 oz of dried pasta
- 1/2 an avocado
- 1/4 cup of peeled and toasted almonds
- 1 cup of spinach
- 2 cloves of garlic
- 2 tablespoons of freshly squeezed lemon juice
- 2 tablespoons of olive oil
- Salt and black pepper to taste

Steps

- 1 Cook the pasta according to the instructions on the package.
- 2 Put the avocado, almonds, spinach, garlic, lemon juice, and olive oil in a food processor and blend until smooth.
- 3 Add salt and pepper. Taste the pesto.
- 4 Drain the cooked pasta and add the avocado pesto to the noodles. Mix everything together.
- 5 Serve the pasta with freshly grated parmesan cheese, if desired.