

## Avocado Pesto Pasta



Serves 6

### Ingredients

#### Main ingredients

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- 1 box (454 g) pasta, of your choice
- 1 cup (250 ml) sun-dried tomatoes
- 2 cups (500 ml) bocconcini

#### Pesto

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- 1 ripe avocado from Mexico, medium-sized
- ½ lemon, squeezed
- ½ cup (125 ml) olive oil
- ½ cup (125 ml) grated Parmesan cheese
- 2 handfuls of fresh basil
- ⅓ cup (80 ml) pine nuts
- 2 cloves of garlic

#### Topping

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- ⅓ cup (80 ml) toasted pine nuts
- Fresh basil, to taste
- ½ cup (125 ml) grated Parmesan cheese
- Black pepper, to taste

### Preparation

1. Bring a large pot of salted water to boil. Add the pasta and cook according to the package instructions. Reserve ½ cup of pasta cooking water and set aside.

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2. In a food processor, combine all the ingredients for the pesto and pulse for 30 to 45 seconds until a smooth texture is achieved. Taste and season as needed.
3. Add the pine nuts to a small skillet. Heat over medium heat and cook for 3 to 4 minutes until they become fragrant and well-toasted.
4. In the same large pot, add the pesto and heat for 5 to 6 minutes. Add the cooked pasta and reserved cooking water as needed. Grate Parmesan cheese and add sun-dried tomatoes.
5. Transfer the pesto-coated pasta to a large bowl and toss with bocconcini. Garnish with toasted pine nuts, Parmesan cheese, black pepper, and basil.