Spaghettis with creamy avocado pesto and grilled mushrooms

Serves 4-6

Ingredients

Spaghettis

450 g (1 lb) spaghettis, cooked al dente
Grated parmesan, to taste

Creamy avocado pesto

2 avocados, halved, peeled and pitted
250 ml (1 cup) basil leaves
1 garlic clove, minced
125 ml (½ cup) walnuts, toasted
250 ml (1 cup) grated parmesan
Zest and juice of 1 lemon
125 ml (½ cup) olive oil
Salt and pepper
Water

Grilled mushrooms

45 ml (3 tablespoons) olive oil
450 g (1 lb) sliced mushrooms
2 shallots, minced
Salt and pepper

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Preparation

1. Using a food processor or blender, purée the avocados with the remaining ingredients. Add water, if necessary. Season with salt and pepper.
2. In a sautéing pan, heat oil and sautée the mushrooms with shallots until golden brown. Season with salt and pepper. Set aside.
3. Mix the spaghettis with the creamy avocado pesto and garnish with sautéed mushrooms and grated parmesan.