

Fettuccine with Avocado Pesto



Sometimes it happens to all of us that we do not have time for cooking. In such cases we can prepare delicious avocado pesto while we are cooking pasta, rice or gnocchi.

INGREDIENTS :

150 g of parmesan

1 tea spoon of dry basil (or 20 leaves of fresh basil)

$\frac{1}{2}$ tea spoon of parsley

2 – 3 cloves of garlic

2 avocados

150 ml of oil (you can use canola oil, sunflower oil, olive oil etc. ...)

1 spoon of lemon's juice

1 dry tomato

Salt, pepper and chilli (to your taste)

500 g Fettuccino pasta (you can use rice, gnocchi etc. ...)

PREPARATION :

1 . half the avocado, stone it and take the meat out of the peel ...

2 . put all the ingredients in a blender or food processor and blend them to make pesto ...

3 . put the pesto into the hot, cooked pasta (decide on the amount you want to put, yourself) ...

NOTES AND ADVICE :

Put the rest of the pesto in a clean jar, it is obligatory to press it with a spoon to let the air go out, and pour some oil on the top, so that is fully covered.

Oil is poured on the top to enable the pesto stay fresh in the fridge for 2-3 days, but if you are not going to use it immediately, add some salt more to avoid pesto going bad.

Be careful to buy a ripe avocado.



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