

Pasta with Avocado Pesto and Sundried Tomato

20–30 Min

Ingredients 4 Portions

= Kotányi Produkte

500 g	Linguine
2 piece	Avocados
80 g	Tomatoes, sundried
40 g	Pine nuts
20 g	Basil, fresh
1 piece	Garlic clove
0.5 piece	Lemon
3 tbsp.	Olive oil
1 tsp.	Italian Herbs
1 pinch	Himalayan Salt
1 pinch	Pepper Black, Whole

Preparation

1. Bring salted water to the boil. Toast the pine nuts in a dry non-stick pan until golden brown and put to one side.
2. To make the pesto: Cut the avocados in half, remove the stone and place the flesh in a bowl. Wash the basil and pluck off the leaves. Peel and roughly chop the clove of garlic. Blend the avocado, basil, garlic and one tsp. of Kotányi Italian Herbs with the olive oil, then season to taste with the juice of half a lemon, salt and pepper.
3. Cook the pasta according to the instructions on the packaging until al dente.
4. Cut the sundried tomatoes into strips and stir two thirds of the tomatoes into the pesto.
5. Pour in the pasta and mix with the pesto in a bowl. Serve on plates, garnish with the pine nuts and the rest of the dried tomatoes and serve.