

Deb's Avo Pesto Pasta

Serves 2

- 125g trusses cherry tomatoes (on the vine)
- 20mL extra virgin olive oil
- 175g fettucine (fresh)
- 20g basil leaves, raw
- 20g basil leaves, blanched and refreshed
- 20g parmesan cheese, grated
- 20g pine nuts, toasted
- 1 garlic clove, chopped
- 40mL extra virgin avocado oil
- 1 avocado, diced
- extra parmesan for garnish

1. Heat a non-stick frying pan on low temperature, drizzle with olive oil, place in the trussed cherry tomatoes, season with salt and pepper and fry until cooked and beginning to collapse.
2. Meanwhile, cook the fettucine in a large pot of boiling salted water until el dente. Drain, but put the hot cooking liquid aside for further use. Return spaghetti to the drained pan.
3. Blend the basil leaves, parmesan, peanuts and garlic in a food processor, to a fine paste. Add some of the hot cooking liquid to form a sauce consistency add the pesto and diced avocado to the pot of cooked fettucine and heat gently until warm enough to serve.
4. Divide the pasta between service bowls, sprinkle with pre-cooked tomatoes, and sprinkle with additional pasta sauce.

