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Recipe for the month of June

This delicious and unique dish combines the flavors of traditional guacamole with pasta. It is a fusion of Mexican and Italian cuisines, resulting in a creamy and flavorful pasta dish.





Guacamole Pasta

2 cups of gluten-free pasta
1-3 cloves of garlic, to taste
2 handfuls of baby spinach
Juice of half a lime
2 tablespoon avocado or olive oil
2 large or 3 medium ripe avocados, peeled and pitted
1/2 teaspoon sea salt, or to taste
1 cup cherry tomatoes, halved
Black pepper, to taste

Preparation:

Cook pasta according to directions on packaging. While the pasta cooks, combine remaining ingredients except the tomatoes into a blender or food processor. Blend until smooth, scraping down the sides a few times to make sure everything gets pureed and incorporated. Taste and add more salt and season with pepper if desired. After pasta is done cooking, drain and put in a large bowl. Pour guacamole sauce over the cooked pasta and add the sliced tomatoes to the bowl. Stir to coat everything with the sauce.