

Avocado Pesto Pasta with Sun-dried Tomato & Artichoke



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Ingredients:

4 Avocados
1 Lemon - For Juice
1 Bunch Of Basil
1 Can Of Artichoke Heart Quarters
1 Jar Sun-dried Tomatoes
1 1/2 Cups Of Cashews
2 Cloves Of Garlic
4 Tablespoons Of Olive Oil
1 Package Angel Hair Pasta
Johnny's Seasoning
Salt & Pepper

Directions:

Pasta:

In a large pot bring water to a boil and then add pasta (add a little oil to prevent sticking). Once pasta is soft, remove from heat & drain.

Pesto Sauce:

Combine in a blender lemon juice, basil, cashews, garlic, oil, salt & pepper. Blend till mixed into a sauce.

Then add pesto sauce into a large bowl and then add avocados and Johnny's. Squish avocados into the sauce until creamy.

Next add in chunks of sun-dried tomatoes & artichoke pieces.

Combine:

In a bowl add pasta and then pesto sauce on top!

Enjoy!!

HELPFUL TIPS:

Always check your ingredients to make sure they are animal product free.