

Spring Pasta with Avocado, Peas, and Parmesan

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Spring into freshness! A warm, tossed salad with nothing but bright green colors and flavors is well balanced with a hint of salty Parmesan cheese.

Ingredients:

1 pound bowtie or penne pasta
3 tablespoons butter
2 cloves garlic, sliced
1 cup snow peas, trimmed
1 cup fresh green peas
1 ripe avocado, peeled, pitted, chopped
½ cup grated Parmesan cheese
¼ cup thinly sliced fresh basil

Directions:

- 1) Bring a large pot of salted water to a boil; add pasta and cook according to package directions. Drain and set aside.
- 2) Melt butter in a large saucepan over medium heat. Add garlic and cook until just fragrant, stirring, about 30 seconds. Add snow peas and green peas; cook until softened, stirring occasionally, about 2 minutes. Add reserved pasta and remaining ingredients; cook until just warmed through, tossing gently, about 1 minute. Serve immediately.