



Olive on Tap Avocado Pesto

INGREDIENTS: 8 oz. Pasta * 1 large & ripe Avocado, flesh only
3 oz. Fresh Basil * 1/2 bunch Fresh Parsley * 1/2 to 1/3 cup Tahini
Paste * Zest & Juice of 1 Lemon * 2 tbsp. **Olive on Tap Lemon Olive
Oil** * 2 Garlic Cloves (optional) * Sea Salt & Black Pepper to taste

Bring a large pot of salted water to a rolling boil,
then cook the pasta according to package directions.

Reserve 1/2 cup pasta water.

In a high-speed blender or food processor, combine
the avocado flesh, fresh basil, fresh parsley, tahini paste,
lemon zest, lemon juice, and garlic. Pulse until combined,
then pulse in the olive oil. Add in 1/4 cup pasta water
(half of the reserved) in the blender and pulse until smooth.

Add the drain pasta back into a large pan over low heat with
the smooth pesto. Toss together until warm, adding the
remaining 1/4 cup reserved pasta water as needed.