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**Basil pesto pasta salad with baby spinach and avo**

*\_8 people\_*

*Excited, tasteful and beautiful all in one!*

**Ingredients:**

½ pack Fusilli pasta (but really anything goes!)

Handful fresh basil

150ml Avocado oil

Salt

2 handfuls of red spinach (again if you can’t find red spinach, use green spinach)

3 tablespoons oil for frying

2 Avocados + ½ lemon

3 Handfuls of fresh baby spinach

**Method:**

1. Fill a large pan with salted water, place on a high heat and bring to the boil. Add the pasta to the boiling water and cook for 10 minutes, or until al dente.
2. Time for a bit of multi-tasking!
* Blitz the basil and avocado oil until smooth with a blitzer. Basil pesto done! It should not be a thick consistency – almost watery – it will thicken
* Wash your red spinach (I just have to say….. mine was fresh from the garden), use a scissor and cut the spinach into smaller pieces and fry in a pan with 3 tablespoons of oil until crispy (about 5 minutes) This is SOOOO good – can you imagine!?
1. Once the pasta is cooked and cooled, add the basil pesto. Remember to season with salt and don’t eat all the pasta now – it is for the salad!!! 😊
2. In a lovely salad bowl, start with the fresh baby spinach, add your delicious basil pesto pasta. Peel the avos, add that to your salad (you can cut them any way you like), squeeeeeze the juice of ½ lemon over the avo, and finish off with your crispy fried red spinach! OMW, IS ALL I CAN SAY!

This salad really goes with anything! I have prepared pork loin chops, of course with crispy skin and roasted red peppers for a sweet taste – I must say, it was delish!