



Summertime Rotini Pasta

10 portions

Ingredients:

1 1/4 box Barilla® Rotini pasta

3 3/4 Zucchini

7 1/2 Asparagus

1 tsp Olive oil

Salt to taste

Cotija Cheese to taste

Avacado Sauce:

2 1/2 Ripe avocados, pitted, peeled

Lg. handful Cilantro packed

1 1/4 Tbsp Lemon juice

1 1/4 Tbsp Olive oil

2/3 cup Heavy cream

Salt to taste

Instructions:

1. Bring 4-6 quarts of water to a boil. Add salt to taste. Add pasta to boiling water. For authentic "al dente" pasta boil for 10 minutes, stirring occasionally. Drain well and set aside.
2. Slice the zucchini and the asparagus.
3. Bring a large pot full of water to a boil. Add 1 teaspoon olive oil and 1 teaspoon of salt.
4. Add the zucchini and the asparagus for around 3 minutes then drain.
5. For the avocado sauce, combine in a food processor avocado, lemon juice, olive oil, salt, and heavy cream. Blend until mixture is creamy.
6. In a large pan, pour sauce on cooked pasta, zucchinis and the asparagus. Toss and serve. Garnish with Cotija cheese.

Recipe and phot courtesy of Barilla