

# *Creamy Avocado Tomato Basil Pasta*

*By: Andrea | Cooking with a Wallflower*

## Ingredients:

1/2 pound spaghetti  
1 large avocado, ripened  
2 tablespoons honey yogurt (optional)  
1/8 teaspoon garlic powder  
1/4 teaspoon salt, more to taste  
1/2 cup grape tomatoes, sliced  
1/4 cup basil, torn or cut

Yields: 1-2 servings

## Directions:

Cook a half pound of spaghetti in boiling water according to the package. About 10 minutes. Drain the pasta and run it through cold water to stop the spaghetti from continuing to cook and to prevent the noodles from sticking to each other.

Cut an avocado in half and remove the pit from the middle. Scoop the avocado from the outer shell and into a medium sized bowl. Mash the avocado until it becomes smooth. Add honey yogurt, garlic powder, and salt. Mix until evenly incorporated. Add more salt to taste.

Mix the spaghetti with the creamy avocado. Add in sliced grape tomatoes and torn basil. Toss until all the ingredients are evenly distributed.

Plate the pasta.

Serve the pasta cold.

Enjoy!