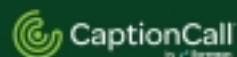


## Cherry Tomato Pasta with Avocado Sauce



### Ingredients:

- 1 package (14.5 ounces) of protein-enriched rotini (about 3.5 cups uncooked)
- 2 medium ripe avocados, peeled and pitted
- 1 cup of fresh spinach
- ¼ cup of loosely packed basil leaves
- 2 garlic cloves, halved
- 2 tablespoons of lime juice
- ½ teaspoon of kosher salt
- ½ teaspoon of coarsely ground pepper
- ½ cup of olive oil
- 1 cup of assorted cherry tomatoes, halved
- ½ cup of pine nuts
- Optional: Shredded Parmesan cheese, shredded mozzarella cheese, and grated lime zest

### Instructions:

1. Cook the rotini according to package directions for al dente.
2. While the rotini is cooking, place avocados, spinach, basil, garlic, lime juice, salt, and pepper in a food processor and pulse until chopped. Continue processing while gradually adding oil in a steady stream.
3. Drain the rotini and transfer it to a large bowl. Add the avocado mixture and tomatoes.
4. Toss until the rotini is coated in the avocado mixture. Sprinkle with pine nuts and add toppings to taste.