
PICKLE-LICIOUS RECIPE

DJ&A PICKLE-LICIOUS AVOCADO SPAGHETTI

INGREDIENTS:

- 300g cooked spaghetti
- 1.76 ounces (50 g) of DJ&A Pickle-Licious
- 2 ripe avocados, halved, seeded and peeled
- Fresh basil leaves
- 2 Cloves garlic
- 30 ml Olive oil
- 1 cup cherry tomatoes, halved
- 1.06 ounces (30 g) grated parmesan cheese
- Kosher salt and freshly ground black pepper, to taste



METHOD:

STEP1. In a large pot of boiling salted water, cook pasta according to package instructions; drain well.

STEP2. To make the sauce, combine avocados, basil, garlic, 0.88 ounces (25 g) of DJ&A Pickle-Licious and in the bowl of a food processor; season with salt and pepper, to taste. With the motor running, add olive oil in a slow stream until emulsified; set aside.

STEP3. In a large bowl, combine pasta, avocado sauce, cherry tomatoes and parmesan cheese.

STEP4. Garnish with rest of Pickle-Licious chips and Serve immediately.