

Difficulty:  
Easy



Time:  
20 minutes



# Avocado and lime spaghetti



Allergens: Gluten

## What is it?

A zesty spaghetti with the creamy avocado yummy on a warm day!

## What you need:

	<u>For 2 people</u>	<u>3 people</u>	<u>4 people</u>
Spaghetti	120g	175g	230g
Lime	1/2	1/2	1
Avocado	1/2	1	1
Tomatoes	1	1	2
Coriander	4 sprigs	5 sprigs	6 sprigs
Red onion	1/2	3/4	1
Chilli (optional)	1	1	1

**AVERAGE COST  
PER PERSON  
£0.82**

## Kit list:

- Saucepan
- Large bowl
- Sieve

## Make it your own!

If you don't like things to spicy don't add the chilli !

Celebrate Family  
Food

Charity no.  
1125784



# What to do:

**Step 1:** Bring salted water to a boil and cook spaghetti to your liking.

**Step 2:** Meanwhile put zest and juice of the lime into a large bowl.

**Step 3:** Finely dice the onion, tomato and chill and add to the bowl.

**Step 4:** Peel and dice the avocado and chop the coriander add to the bowl and mix together.

**Step 5:** Drain the pasta and add to the bowl stir all together and serve.



What did you think of this recipe? Colour in the stars to give it a rating!

