

Red and green pesto pasta with Tomato & avocado

Total time **25 mins** 15 mins preparation time 10 mins cooking time

Nutritional facts (per portion):
3023 kJ / 719 kcal

Fat: **35.8 g** Protein: **22.1 g**
Carbohydrates: **76.7 g**

INGREDIENTS

4 portion(s)

350 g pasta, e.g. spaghetti

For the avocado pesto

1 large ripe avocado

A few basil leaves

1 clove of garlic

30 g almonds

30 g freshly grated parmesan

2 tbsp olive oil

A little lemon or lime
juice

Salt, freshly ground
pepper

2.5 tbsp [Kikkoman Mirin-Style
Sweet Cooking
Seasoning](#)

For the tomato thyme pesto

40 g sun-dried tomatoes

30 g freshly grated parmesan

30 g roasted pine nuts

Some thyme leaves

2 tsp tomato paste

2 tbsp olive oil

0.5 tsp [Kikkoman Naturally
Brewed Soy Sauce](#)

Freshly ground pepper

2.5 tbsp [Kikkoman Mirin-Style
Sweet Cooking
Seasoning](#)

PREPARATION

Step 1

For the avocado pesto, cut the avocado in half, remove the stone and the flesh. Wash the basil and peel the garlic.

Step 2

Blend the basil, the garlic, the avocado flesh, the almonds, the Parmesan cheese, the olive oil and the lemon or lime juice. Season the pesto with salt, pepper and the Mirin.

Step 3

To make the tomato thyme pesto, puree the tomatoes, the Parmesan, the pine nuts, the thyme, the tomato paste and the olive oil and season with the soy sauce, pepper and the Mirin.

Step 4

Cook the pasta according to package directions and serve with the two pestos.