

Less than 30 minutes

Serves 4

Share with friends

Share on facebook

Share on twitter

Share on pinterest

Share on whatsapp

Share on email

Ingredients:

- 1-2 PnP ciabatta rolls, torn into small chunks
- ½ coil (about 150g) chorizo, finely diced
- 4 cloves garlic, finely chopped
- Glug olive oil
- 1 packet (500g) spaghetti
- 3 cups (about 500g) PnP spring greens (like broccoli stems, fine green beans, sugar snap peas and fresh garden peas)
- 2 avocados, peeled
- Handful fresh basil, plus extra for serving
- Grated peel of 1 lemon
- Salt and milled pepper
- Handful grated parmesan, for serving (optional)

COOK'S NOTE

You can crisp the chorizo and breadcrumbs in a pan instead of the oven.

Method:

1. Toss ciabatta chunks, chorizo and garlic in oil and roast at 200°C, tossing occasionally until golden and crisp.
2. Cook spaghetti in salted water until done, then drain.
3. Blanch vegetables in boiling water for about 2 minutes, then plunge into cold water.
4. Blitz avocado, basil and grated lemon peel in a blender until smooth.
5. Season to taste.
6. Spread avo sauce on a large platter.
7. Toss vegetables and spaghetti with half the chorizo breadcrumbs and place on top of sauce. Season.
8. Scatter with remaining chorizo breadcrumbs and extra basil and serve with parmesan, if you like.