

RECIPE

Linguine With Avocado, Tomato and Lime



Ready in **20 minutes**

Serves **2 people**

Ingredients

- 115g wholemeal linguine
- 1 [lime](#), zested and juiced
- 1 [avocado](#), stoned, peeled, and chopped
- 2 [large ripe tomatoes](#), chopped
- ½ pack fresh coriander, chopped
- 1 [red onion](#), finely chopped
- 1 [red chilli](#), deseeded and finely chopped (optional)

Preparation

1. Cook the pasta according to pack instructions – about 10 mins. Meanwhile, put the lime juice and zest in a medium bowl with the avocado, tomatoes, coriander, onion and chilli, if using, and mix well.
2. Drain the pasta, toss into the bowl and mix well. Serve straight away while still warm, or cold.