



## Avocado & Bacon Pasta Salad

Yields: 8 servings  
Prep time: 10 min  
Cook time: 25 min

### INGREDIENTS:

- 4 tablespoons of [The Kiwi Importer's New Zealand Avocado Oil](#)
- ½ red bell pepper - chopped
- 2 tablespoons of green scallions - chopped
- 1 tablespoon of minced garlic
- 8 slices of bacon
- 3 fresh basil leaves - chopped
- 8 ounces of pasta
- 1 cup of red onion - chopped
- 3 avocados - chopped
- 1 lemon
- 2 tablespoons of red wine vinegar
- Salt and pepper
- 1 ½ cup of feta cheese

### TOOLS:

- [Chantal Enamel-on-Steel Sauté Pan \(3 Qt.\)](#)
- [Chantal ID21 Saucepan with Pour Spout and Strainer \(2.5 Qt.\)](#)





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### PROCESS:

1. Fry 8 slices of bacon in your Chantal Sauté Pan until crispy. Remove and set aside on a plate lined with a paper towel. Once cooled, break into pieces.
2. Pour out the excess bacon grease and add 1 tablespoon of avocado oil into the same pan.
3. Sauté the red onions and minced garlic in the pan until onions are translucent. Set aside, but don't clean out your pan just yet.
4. Squeeze the lemon over the halved avocados and chop them up coarsely.
5. Add 1 tablespoon of salt, ½ tablespoon of avocado oil, and 2 quarts of water to your Chantal Saucepan. Bring to a boil and then add in your pasta. Cook until tender. (8-10 minutes.)
6. Drain the pasta using the strainer lid of your saucepan.
7. Add the pasta, bell pepper, onions, bacon, scallions, avocado, avocado oil, vinegar, basil, feta cheese, salt, and pepper to the pan and stir.
8. Plate and serve at room temperature or chilled. **Enjoy!**