

Bacon Avocado Pasta Salad



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Preparation Time: 10 minutes

Cooking Time: 10 minutes

Start to Finish Time: 20 minutes

Description: Really a very excellent salad for a hot summer day. An amazing pasta salad full of bacon and avocado with a lemon-thyme dressing.

Categories: Main Dish - Salad

Source: adapted from "Damn Delicious"

Suggested Wine: 2004 Collazzi Toscana

Servings: 8

Ingredients - Pasta

1 lb Casarecce Pasta,
or Elbow Macaroni

8 slice Bacon, diced

3 Avocados, halved,
seeded, peeled and
diced

Sea Salt and fresh
ground Black Pepper

2 med Garlic Cloves,
diced fine

2 t Thyme leaves, for
garnish

8 Mini Heirloom
Tomatoes, for garnish

Ingredients - Lemon- Thyme Dressing

3/4 c Mayonnaise

1/4 c Lemon Juice,
fresh squeezed

1 1/2 T Lemon Zest

1 T Sugar

1 t fresh Thyme
Leaves

1/3 c Olave Coratine
Extra-Virgin Olive Oil,
or any good EVOO

Directions - Dressing

Combine the mayonnaise, lemon juice, lemon zest, sugar and thyme in the bowl of a food processor and season with sat and pepper to taste. With the motor running, add the olive oil in a slow stream until emulsified. Set aside.

Directions - Pasta

In a large pot of water, cook the pasta according to package directions. Drain well in a sieve and toss with the garlic.

Heat a large skillet over medium heat and cook the bacon until crispy, about 6-8 minutes. Drain on a paper towel.

In a large bowl, combine the pasta, bacon, avocado and toss to mix. Add the lemon-thyme dressing and gently toss to cover the salad. Add salt and pepper to taste.

Serve with a garnish of thyme leaves and heirloom tomatoes.