

Bacon, Black Bean and Avocado Pasta Salad

Prep Time 10 minutes

Cook Time 10 minutes

Total Time 20 minutes

Ingredients

- 1 pkg of elbow pasta (I use Catelli's gluten free 4 grain pasta – it cooks up really nice for a gluten free pasta)
- 5 slices bacon, diced
- 2 avocados, halved, seeded, peeled and diced
- 1 can of black beans, rinsed
- Kosher salt and freshly ground black pepper, to taste
- 2 teaspoons fresh thyme leaves, for garnish
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For the lemon thyme dressing

- 2/3 cup mayonnaise
- 1/4 cup freshly squeezed lemon juice
- 1 1/2 tablespoons lemon zest
- 2 teaspoons sugar
- 1 teaspoon fresh thyme leaves
- Kosher salt and freshly ground black pepper, to taste
- 1/3 cup olive oil

Instructions

- To make the dressing, combine mayonnaise, lemon juice, lemon zest, sugar and thyme in the bowl of a food processor; season with salt and pepper, to taste. With the motor running, add the olive oil in a slow stream until emulsified; set aside.
- In a large pot of boiling salted water, cook pasta according to package instructions; drain well.
- Heat a large skillet over medium high heat. Add bacon and cook until brown and crispy, about 6-8 minutes. Transfer to a paper towel-lined plate.
- In a large bowl, combine pasta, bacon, avocado, lemon-thyme dressing, salt and pepper to taste.
- Garnished with thyme.