

TERRA D'ORO

PASTA CON TONNO – TUNA PASTA

SERVE WITH PINOT GRIGIO

Dinner is done and the pasta is still cooking! Tuna Pasta is easy, summertime eating. The only cooking here is boiling pasta, mincing garlic, and squeezing a lemon. This meal is fast, fresh, and very delicious. What makes this recipe delicious is not being cheap on the canned tuna. This is not the time for watery, shredded stuff! We want that thick cut, olive oil packed goodness that costs a couple extra bucks because it's worth it. This recipe takes to other canned items like olives, sun dried tomatoes, white beans, and anchovies. If you like it spicy, add a pinch of red pepper flakes.

INGREDIENTS

Linguine or spaghetti pasta, 2 servings

1 can high quality, tuna packed in olive oil, like Genova, Tonnino, or Bela

1 lemon, juiced and zested

1 garlic clove, minced

¼ cup high quality olive oil

1 cup cherry tomatoes, halved

¼ cup dill, chopped

¼ capers, drained

Salt & pepper



INSTRUCTIONS

1. Bring a large pot of salted water to a boil for cooking the pasta. Cook to packaging instructions.
2. While the pasta is cooking, combine all of the remaining ingredients into a bowl to encourage the flavors to mingle and come to room temperature.
3. Once the pasta is cooked, drain and return to the warm pot. Add your bowl of flavor to the cooked pasta and stir to combine. Season with salt and pepper. Taste by twirling a fork in the pasta and enjoying.
4. Present by plating a mound of pasta first. Most of the other ingredients will fall back into the pot. With a spoon or hands, garnish the pasta with the other ingredients.