

Antonella's Kitchen

taste the culture!



Linguine with tomato and tuna sauce

Cooking time 10 minutes

prep. time 5 minutes

Ingredients

- 180 g / 6oz Linguine
- 400 g/14oz chopped tomatoes
- 120g/4oz tuna in olive oil (or sunflower oil), drained
- 2tbsps olive oil
- Fresh parsley
- 1 clove of garlic

Method

1. Brown the garlic in olive oil.
2. Add tomatoes and stir. Let simmer for a couple of minutes.
3. Add the tuna, stir. Leave to simmer for a couple of minutes.
4. Add chopped parsley. Stir. Remove the garlic..

In the meantime ...

1. In a large saucepan boil enough water to cook the pasta (1lt of water for 100 g of pasta)
2. Add salt to the boiling water
3. Add the linguine.
4. When the pasta is 'al dente' drain it
5. Stir the pasta into the sauce for one minute. Serve.

Notes _____
