# 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.
- Add tomatoes and stir. Let simmer for a couple of minutes.
- Add the tuna, stir. Leave to simmer for a couple of minutes.
- 4. Add chopped parsley. Stir. Remove the garlic..

#### In the meantime ...

- 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	 	 	

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