

Spaghetti Puttanesca with Tuna

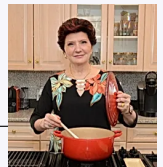


DIRECTIONS

1. Begin by cooking the spaghetti according to package directions.
2. While you're waiting for the pot to come to a boil, start making the sauce.
3. In a large sauté pan, add olive oil, garlic, hot pepper flakes and anchovies (if using).
4. Place on medium heat and stir until garlic is lightly golden.
5. Add olive rounds and capers. Stir for a few seconds.
6. Add cut tomatoes and salt. Stir and lower heat to a gentle simmer. Cook for 5 minutes.
7. Add tuna, including its liquid. Stir and adjust seasoning.
8. Cook for 2 more minutes, stirring occasionally. Set aside.
9. Drain spaghetti al dente but reserve 1/2 cup of pasta water.
10. If the sauce seems a bit dry, add some of the reserved pasta water.
11. Place spaghetti in the sauce pan and stir until all pasta is coated.
12. Turn flame on medium and continue stirring the spaghetti for a couple of minutes so that they absorb the delicious sauce.
13. You may add a sprinkle of black pepper if you'd like.
14. Serve hot making sure to divide the tuna and sauce equally on each plate.

INGREDIENTS

- 1 lb spaghetti
- 2 pints cherry tomatoes, washed and cut in half
- 2 cans solid white tuna, NOT drained
- 25 pitted calamata olives, sliced into rounds
- 1 tbsp capers
- 4 anchovy fillets, cut up in small pieces (optional)
- 4 tbsp Extra Virgin Olive Oil
- 2 garlic cloves, chopped
- Hot pepper flakes, salt and pepper to taste.



NONNA'S TIPS

- If you don't want to use fresh tomatoes, replace with a 28 Oz can of crushed tomatoes.
- You may use any type of pasta for this sauce.
- If you don't want the chopped garlic in your sauce, sauté garlic cloves whole and discard.
- You may add fresh chopped parsley before serving.