

Spaghetti with Sicilian Tuna Sauce



Preparation time: 30 min

Difficulty: Easy

Ingredients

Dill: to tasteEVO oil: to tasteGarlic: 1 clove

Lemon zest: to tastePistachios: 1.05

Pomì Strained Tomatoes: 5.2 ozSalt and pepper: to taste

Spaghetti: 6.3 ozTuna: 5.2 oz

For this recipe we used:

Strained Tomatoes 5.2 oz



Preparation

Spaghetti Siciliana is a fiery mix of hot pasta mixed with lots of garlic, sun-dried tomatoes, chillies and olive oil. Simple and gorgeous!

Directions:

- 1. Dice the tuna and sauté in a pan with some extra virgin oil, garlic, salt and pepper.
- 2. Add the Pomì Strained Tomatoes and cook for a few minutes.
- 3. In the meantime, cook the pasta in hot salted water; remove after 3/4 of cooking time and place the spaghetti in a pan with a ladle of water; finish cooking.
- 4. Add some extra virgin oil, fresh dill and lemon zest, stir thoroughly.
- 5. Garnish with coarsely chopped pistachios.