



JERNEJ KITCHEN

CANNED TUNA PASTA WITH TOMATOES, AND CAPERS

Canned Tuna Pasta with Tomatoes, Capers, and Olives is a quick and straightforward weeknight family dinner recipe. Made in less than 30 minutes.

SERVES	4	PEOPLE
PREPARATION:	10	MINUTES
COOK:	15	MINUTES
TOTAL TIME:	25	MINUTES

OLIVE DRESSING

70 g (1/2 cup) green olives
2 tbsp finely chopped almonds
1 garlic clove, grated
1 tsp grated lemon zest
1 tbsp lemon juice
4 tbsp olive oil

CANNED TUNA PASTA

350 g (12 ounces) spaghetti
3 tbsp olive oil
1 onion
3 garlic cloves
1 tbsp parsley, diced
1 tsp grated lemon zest
2 tbsp capers, in salt
250 g (1 1/2 cup) tomato passata
one (5oz) tuna can

OLIVE DRESSING

Pit the olives and finely dice them. Add to a small bowl along with the chopped almonds, grated garlic, grated lemon zest, lemon juice, and olive oil. Season with salt and pepper and stir to combine. Set aside until needed.

PASTA

Cook the pasta according to the package instructions. Cook until the pasta is cooked al dente, then drain and preserve about 80ml or 1/3 cup cooking water.

TUNA SAUCE

While the pasta is cooking, make the sauce. Place a skillet over medium heat. Add olive oil, diced onion, garlic, parsley, grated lemon zest, and capers. Rinse the capers under running water before using them. Reduce the heat to low, and saute for about 5 minutes. Add the tomato passata and cook for another 5 minutes. Drain the canned tuna, add to the sauce, gently stir and cook for a minute.

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Add the drained spaghetti to the sauce and toss to combine. If necessary, add some reserved pasta water to get a silky pasta sauce. Divide between four plates and serve with the homemade olive dressing.

TOOLS AND EQUIPEMENT

cutting board
kitchen knife
small bowl