



MediterraneanStyle Skillet Tuna Casserole

Savannah · 30/09/2024



Prep Time

1 hr 15 mins

Difficult

Medium

Servings

4

Description

Extremely tasty noncreamy tuna casserole that explodes with flavor

Ingredients

- - 2 cups farfalle (bow tie) pasta - 1 tablespoon olive oil - $\frac{1}{4}$ cup thinly sliced onion - 2 cloves garlic
- minced - 8 ounces chunk light tuna in water
- drained and flaked - $\frac{3}{4}$ cup water - $\frac{1}{2}$ cup dried cranberries - $\frac{1}{2}$ cup sun-dried tomatoes
- chopped - $\frac{1}{4}$ cup pitted Kalamata olives
- halved - 2 tablespoons pine nuts (Optional) - 1 tablespoon chopped fresh parsley - $\frac{1}{2}$ cup finely shredded Parmesan cheese - $\frac{1}{2}$ cup coarsely torn fresh basil

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Bring a large pot of lightly salted water to a boil. Cook bow-tie pasta at a boil
2. stirring occasionally
3. until tender yet firm to the bite
4. about 12 minutes. Meanwhile
5. heat oil in a large
6. oven-proof skillet over medium heat. Add onion and garlic and cook in the hot oil
7. stirring occasionally
8. until onion is tender
9. 5 to 7 minutes. Add tuna
10. water
11. cranberries
12. tomatoes
13. olives
14. pine nuts
15. and parsley. Stir in cooked pasta. Transfer the skillet to the preheated oven and bake
16. covered
17. for 25 minutes. Uncover and sprinkle with Parmesan cheese. Bake
18. uncovered
19. until heated through and cheese melted
20. about 5 more minutes. Sprinkle with basil before serving.