



ZingaDingDing Spaghetti with Albacore Tuna

Jacob · 30/09/2024



Prep Time

25 mins

Difficult

Medium

Servings

8

Description

I came up with this simple and easy recipe with stuff I had around the house I was very pleased with the outcome A quick fix for a zingy and flavorful dish If you want to add a little more Italian cheesy flare to it try tossing the pasta with 3/4 cup each shredded Asiago Fontina cheeses Enjoy

Ingredients

- 1/2 cup olive oil
- divided - 1/2 cup finely chopped red onion - 3 cloves garlic
- minced - 1 (14 ounce) can stewed tomatoes - 1 teaspoon dried oregano - 1 pinch dried thyme - 2 (5 ounce) cans tuna
- drained - 1/2 cup white wine - 1/2 lemon
- juiced - 1 (16 ounce) package angel hair pasta - 1/2 cup grated Parmesan cheese

Instructions

1. Heat 1 tablespoon oil in a skillet over medium heat. Place onion
2. garlic
3. and tomatoes in the skillet
4. and season with oregano and thyme. Cook and stir 5 minutes
5. until onion is tender. Mix in tuna
6. wine
7. lemon juice
8. and remaining olive oil. Continue cooking 10 minutes
9. stirring occasionally. Bring a large pot of lightly salted water to a boil. Add angel hair pasta. Cook for 3 to 4 minutes
10. until al dente. Drain
11. and transfer to a bowl. Toss the cooked pasta with Parmesan cheese. Top with the skillet mixture to serve.