



Pasta with Tuna Sauce

Jacob · 28/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

6

Description

This easy pasta with tuna and tomato sauce is made with canned tuna and any type of pasta

Ingredients

- - 1 (16 ounce) package penne pasta - 1 tablespoon olive oil - 1 medium onion
- chopped - 2 cloves crushed garlic - 1 (14.5 ounce) can crushed tomatoes - 1 tablespoon capers - 1 tablespoon lemon juice - 1 tablespoon chopped fresh parsley - $\frac{1}{4}$ teaspoon red pepper flakes
- or to taste - 2 (5 ounce) cans tuna
- drained

Instructions

1. Bring a large pot of lightly salted water to a boil. Add penne and cook
2. stirring occasionally
3. until tender yet firm to the bite
4. 10 to 12 minutes. Heat oil over low heat in a large skillet. Add onion and garlic; cook and stir until onion is tender
5. about 5 minutes. Stir in tomatoes
6. capers
7. lemon juice
8. parsley
9. and pepper flakes. Simmer gently until sauce thickens
10. about 3 minutes. Fold in tuna and cook until heated through. Drain penne and return to the pot. Pour sauce over pasta and toss to coat. Recipe Tip Use your favorite pasta shape in place of penne if desired.