

Porto Azzurro, Italy

Spicy Tuna Spaghetti

Ingredients:

1 packet San Remo Linguine
Tuna in oil or Palamita
Olive oil
Anchovies
1/2 a clove of garlic, crushed
100gm capers
200gm cherry tomatoes, cut in half
Olives
Fresh Basil
Salt and pepper
Parmesan Cheese

Method:

Heat oil in frying pan. Add garlic and anchovies, and fry until fragrant and the anchovies begin to break up. Add capers and tomatoes, and cook with the lid on until tomatoes have broken down.

Cook linguine in salted, boiling water for ten minutes.

Add olives and tuna to the pan. Add linguine to the pan, and mix with the other ingredients. Season with basil, parmesan, salt, and pepper.

This dish was paired with a delicious Hardy's Tintara Sangiovese wine.

