

FETTUCELLE DE CECCO

with tuna, olives and capers



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FETTUCELLE DE CECCO

Serves 4

INGREDIENTS

— Available at Mediterranean foods

- 380g fettucelle De Cecco
- ½ glass white wine
- 1 cup pitted mixed marinated olives
- 1 tablespoon capers
- 1 jar of Tonnotto tuna in oil (190g)
- 2 sliced cloves garlic
- 1 cup roughly chopped Italian parsley
- 1 teaspoon lemon zest

METHOD

1. Cook the pasta in plenty of simmering salted water.
2. While the pasta is cooking gently fry the garlic and half of the parsley in a large pan for a couple of minutes.
3. Add the tuna, capers and olives and simmer for 2 more minutes.
4. Add the wine and let it evaporate.
5. Add 2 tablespoons of the pasta cooking water and the lemon zest.
6. Drain the pasta when it is 'al dente' and toss it into the sauce. Add the rest of the parsley and serve with a drizzle of oil on top.

Buon Appetito.

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