

Capers, olives and tuna sauce



Preparation time: 15 min

Difficulty: Easy

Ingredients

- Black olives: 20
- Capers: 2 tablespoons
- Extra-virgin olive oil: to taste
- Garlic: 1 clove
- Hot chili pepper: 1
- Parsley: to taste
- Salt: to taste
- Tuna in oil: 11 oz.

For this recipe we used:

Finely Chopped Tomatoes 14 oz.



Preparation

Heat quite a bit of extra virgin olive oil in a pan.

Add a clove of garlic, the chili pepper, chopped parsley and sauté.

When the oil sizzles in lively, add **Pomi Finely Chopped Tomatoes**. Let the sauce thicken.

At half cooking, remove the clove of garlic and combine the capers and olives.

A couple of minutes before turning off the heat, add the tuna and let it flavor. Add salt to taste.

Chop the fresh parsley and add it at the very end.