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.

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 **Pomì 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.

For this recipe we used:

Finely Chopped Tomatoes 14 oz.

