

## Spaghetti alla Siciliana



**Time:** 30 min.

**Difficulty:** Easy

### Ingredients (2 people)

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- Strained Tomatoes 26.6oz 5.2 oz Pomi Strained Tomatoes
- Dill to taste
- EVO oil to taste
- Garlic 1 clove
- Lemon zest to taste
- Pistachios 1.05
- Pomi Strained Tomatoes 5.2 oz
- Salt and pepper to taste
- Spaghetti 6.3 oz
- Tuna 5.2 oz

### For this recipe we used:



## Preparation

1. Dice the tuna and sauté in a pan with some extra virgin oil, garlic, salt and pepper.
2. Add the **Pomì Strained Tomatoes** and cook for a few minutes.
3. In the meantime, cook the pasta in hot salted water; remove after 3/4 of cooking time and place the spaghetti in a pan with a ladle of water; finish cooking.
4. Add some extra virgin oil, fresh dill and lemon zest, stir thoroughly.
5. Garnish with coarsely chopped pistachios.