Pomì
O Così. O Pomì.

Spaghetti with Sicilian Tuna Sauce



Preparation time: 30 min
Difficulty: Easy

Ingredients

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

Preparation

Spaghetti Siciliana is a fiery mix of hot pasta mixed with lots of garlic, sun-dried tomatoes, chillies and olive oil. Simple and gorgeous!

Directions:

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.

For this recipe we used:

Strained Tomatoes 5.2 oz

