Spaghetti alla siciliana



Preparation time: 30 min
Difficulty: Easy

Ingredients

- Dill: to taste
- EVO oil: to taste
- Garlic: 1 clove
- Lemon zest: to taste
- Pistachios: 30 g
- Salt: to taste
- Spaghetti: 180 gr
- Tuna: 150 g

Preparation

1. Dice the tuna and sauté in a pan with some extra virgin oil, garlic, salt and pepper.
2. Add the **tomato** 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 150 g

