

## Capers, olives and tuna sauce



**Time:** 15 min.

**Difficulty:** Easy

### Ingredients (4 people)

- Strained Tomatoes 1000g 400 gr
- **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 320 gr

**For this recipe we used:**



## 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 Rustic sauce**. 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.