



Capers, olives and tuna sauce



Time: 15 min.

Difficulty: Easy

Ingredients (4 people)

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- Puree de tomates 700g 400 gr
- 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.