



Spaghetti alla siciliana



Time: 30 min.

Difficulty: Easy

Ingredients (2 people)

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- Puree de tomates 350g 150 g
- 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
- None

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 **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.