Spaghetti alla siciliana



Time: 30 min.
Difficulty: Easy

Ingredients (2 people)

- **Ingredients**
  - Organic tomato purée 500g 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.