

## LINGUINE WITH SPICY TUNA, CAPERS AND OLIVES



**Chef:** Monica Copetti

### Method

Serve 6

Cook the linguine pasta in a pot of boiling salted water. Meanwhile in a saucepan with evoo brown the chopped onion together with the anchovy fillets and the spicy tricolour sauce. Let it brown and add the crumbled tuna and the pitted Taggiasca olives. Deglaze with the white wine. Let it evaporate, add the capers in extra virgin olive oil and the dorati cherry tomatoes. Cook the sauce for few minutes adding a ladle of pasta cooking water if necessary. Drain the linguine al dente and toss them in the sauce with a sprinkle of chopped fresh parsley and a drizzle of extra virgin olive oil.

### Menù Ingredients

200 g. Tonno in olio di girasole - Tuna in sunflower seeds oil - MB0  
300 g. Condimento piccante tricolore - Spicy tricolour sauce - B57  
30 g. Capperini in olio extra vergine di oliva - Small Capers in Extra-virgin olive oil - XG7  
40 g. Olive taggiasche denocciolate - Pitted Taggiasca Olives - XL1  
50 g. Dorati - TN1  
n° 6 Filetti di Acciughe - Anchovy Fillets - MP1  
q.s. Olio extravergine di oliva - Extra Virgin Olive Oil - EKC

### Ingredients

500 g. Linguine Pasta  
50 ml. White Wine