

DRY STORE SICILIAN TUNA PASTA



This has to be one of the most flavourful and simple pasta dishes there is. I used to love tuna pasta bakes when I was little, and this feels like a grown up version. It goes without saying that the better the tuna, the better this will taste but I did make it with a suspiciously unmarked tin once and it still tasted great. Make extra and it's great as a pasta salad the next day.

Serves 4

Ingredients

- 300g dried pasta
- Salt and pepper
- 3 tbsps extra virgin olive oil
- 500g cherry tomatoes
- 1 heaped tbsp oregano
- 1 x 220g jar of tuna in olive oil, from sustainable sources
- 100g pitted olives (any kind you like or 2 heaped tbsps of capers)
- 1 x jar of chickpeas, drained and rinsed (optional)

Method

1. Cook the pasta in a pan of boiling salted water according to the packet instructions.
2. Meanwhile, place a large non-stick frying pan on a medium-high heat with the extra virgin olive oil. Halve and add the tomatoes, then sprinkle in most of the oregano and cook gently for 5-8 minutes until the tomatoes have collapsed.
3. Drain and flake in the tuna plus the torn olives, add 2 ladles of pasta cooking water, and simmer until the pasta is done.
4. Drain the pasta, reserving a mugful of cooking water, then toss the pasta into the pan (with the chickpeas if using), loosening with a splash of reserved cooking water, if needed.
5. Taste and season with sea salt and black pepper. Drizzle with extra virgin olive oil, and serve.