

Cooking at Riegelmann's

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Tuna Tomato Pasta

This is also known as the “I have nothing in the house” pasta.

Adapted from Lucinda Scala Quinn

1. 1 tablespoon extra-virgin olive oil, plus more for drizzling
 2. 1 small onion, finely chopped
 3. 2 garlic cloves, minced
 4. Pinch of crushed red pepper flakes, plus more for garnish
 5. 2 cans of wild albacore tuna, well drained
 6. 2 cans of crushed tomatoes, with juice
 7. Coarse salt and freshly ground black pepper
 8. 1 tablespoon chopped fresh oregano, thyme, or rosemary
 9. 1 pound of penne or fusilli pasta
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1. Bring large pot of water to a boil over high heat.
 2. Heat a medium saucepan and add the olive oil, swirling to coat the pan. Sauté the onion and garlic until the onion is translucent, about 5 minutes. Stir in red pepper flakes. Add the tuna and stir, being careful not to break up the chunks too much.
 3. Stir in the tomatoes, season with salt and black pepper, bring to a boil, and reduce the heat to a simmer. Cook for 20 or 30 minutes before serving.
 4. While the sauce is simmering, cook the pasta, drain, and toss the sauce. Top with a drizzle of olive oil and an extra sprinkle of red pepper flakes.