



Fettuccine al tonno e limone

NIBBLEDISH CONTRIBUTOR

Ingredients

For 4 people

400 gr fettucine
400 gr of canned tuna with olive oil
1 lemon juice
some parsley
fresh grinded pepper
Extravergine olive oil

Instructions

Summer has come and here in Bologna it is very hot now. So now starts the season of the refreshing foods.

Lets start with a really simple and fast one, perfect to do when it is to hot to think about cooking. it takes only 15 minutes!

Put 5 liter of water to boil when it boils add 5 tea spoons of salt and add the fettuccine (or pappardelle).

In the mean time open the tuna can and drain the olive oil. Better if you use a big can of tuna: the pieces will be bigger and the tuna will be more compact. Put tuna, lemon juice, chopped parsley in a bowl and mix together. Ad the pepper and some olive oil extravergine.

Once the pasta is cooked drain and add the sauce. It may be needed to add some olive oil extravergine if the pasta seems to dry. But be careful to not put too much or your last bites will be floating in the oil!