Speghetti with tuna (Bologna)

NIBBLEDISH CONTRIBUTOR

Ingredients

- For 4
- 400 gr Vermicelli
- 200 gr canned tuna in olive oil
- 1 big yellow onion
- 1 can of tomatos
- Black pepper
- Extravergine olive oil

Instructions

- This pasta was sold to me as a thipical pasta for the thursday eve dish to prepare your self to the friday fasting. It is wery simple and really tasty.
- While you are cooking the pasta you prepare the sauce.Cut the onion in thin slices, and put it in a pot with the tuna (take the olive oil out) and stirr fry it for a few minutes. Add the tomatos and let it cook until the pasta is ready. Mix pasta and sauce and serve. The secret of this pasta is to grind black pepper on your plate before eating.