



# Tuna & Rocket Pasta

NIBBLEDISH CONTRIBUTOR

## Ingredients

- 1 can (200g) tuna (preferably in brine)
- 200 ml whipping cream
- 3 cloves garlic, minced
- 1/2 large onion (yellow or red works), roughly chopped
- handful of sweet basil
- 50g rocket leaves
- 2 tbsp butter
- 100 ml melted butter or olive oil
- 6-8 pitted black olives, sliced
- 4 servings spaghetti or fettucini
- salt, white pepper and freshly cracked black pepper.

## Instructions

1. Start cooking the spaghetti/fettucini as per packet instructions.
2. Get a skillet heated and melt the 2 tbsp butter. Fry the garlic and onion on medium heat until fragrant. Don't let it brown.
3. Add the whipping cream and bring it to boil. Remove from heat.
4. Place the tuna and basil leaves in a blender or food processor. Pour in the contents of the skillet and process until smooth. With the motor still running, drizzle in the melted butter/olive oil. Season with salt and white pepper.
5. Drain the spaghetti, reserving abt 1/2 cup liquid. Pour in the processed sauce, olives, and half the rocket leaves. Mix well.
6. Divvy up the pasta and sauce onto four serving dishes. Garnish with the other half of the rocket leaves and some freshly cracked black pepper. Serve with a slice of garlic bread to soak up the yummy sauce.
7. Bon appetit!

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