

D'CACTUS REZEPT VUN DER WOCH



PASTA

“DU PÊCHEUR”
AVEC



BOM PETISCO TUNA PASTA

PREPARATION TIME : +/- 15 MINS

DIFFICULTY : VERY EASY

INGREDIENTS FOR 2 PEOPLE :

- 250 g Spirelli pasta or alternative
- 1 jar BOM PETISCO of natural tuna
- 1 bag rocket
- 1 punnet cherry tomatoes
- 1 red onion
- 1 garlic clove
- 10ml cream
- Olive oil
- Black olives cut into circles
- Salt, black pepper

INSTRUCTIONS :

- Start off by cooking the pasta. In the meantime, finely dice the onion and garlic and fry in a frying pan with a little olive oil.
- Add the tomatoes and tuna, season with salt and black pepper and leave to simmer away for 2 minutes, before adding the pasta and cream.
- Serve the pasta onto plates straightaway with the rocket and the black olives.