



LINGUINE CON TONNO E BROCCOLI

(Linguine with tuna and broccoli)

(Serves 4)

INGREDIENTS:

- 1 jar of Cipri Italian's tuna preserved in olive oil
(Mimmo's Tonno Sott'olio)
- Handful of Cipri Italian's marinated black olives
(Saverio's Olive Secche Sott'olio)
- 1 x 640ml bottle Cipri Italian's tomato passata
(Famiglia Cipri Passata di Pomodoro)
- 1 medium onion chopped
- 1 clove garlic chopped
- 10g baby capers
- 10g anchovies
- 1 chilli chopped
- 300g broccoli cut into little florets
- 100g grated parmesan
- 10 basil leaves chopped
- 400g linguine

METHOD:

1. Using oil from jar of tuna, fry onions, garlic & chilli for 1 minute
2. Add olives, capers, anchovies & tuna and cook for a further 2 minutes
3. Add passata and cook for 15 minutes on medium heat
4. Boil water and add pasta
5. Two minutes before pasta is cooked, add broccoli to water
6. Strain together & add to the sauce
7. Cook for a further two minutes
8. Stir in parmesan and basil & serve.

Share with family and friends.

Buon Appetito!