

Tuna Pasta Puttanesca

Serves 4



Submitted by **Rachael Ray** on 11/08/07

INGREDIENTS

- Salt
- 1 pound penne pasta
- 3 tablespoons extra virgin olive oil (EVOO)
- 2 cans Italian tuna in oil *or* water , drained well (5-6 ounces each)
- 6 large cloves garlic, finely chopped
- 1/2-1 teaspoon crushed red pepper flakes
- A generous handful of black olives (Gaeta, kalamata or oil-cured), pitted and chopped
- 3 tablespoons capers, drained
- 1/3 cup white vermouth *or* 1/2 cup dry white wine (eyeball it)
- 1 can whole *or* diced tomatoes, such as San Marzano (28 ounces)
- A generous handful of fresh flat leaf parsley, chopped
- 2 teaspoons lemon zest
- Fresh ground black pepper
- Crusty bread

PREPARATION

Place a large pot of water over high heat and bring up to a boil. Salt the water and cook penne to al dente.

Meanwhile, heat a large skillet with three turns of the pan EVOO over medium heat. Add the garlic and red pepper flakes, cook a minute or two, then add tuna and break it up with your spoon. Add olives and capers, cook a minute or two more, then add vermouth or white wine; stir and cook down a minute.

If using whole tomatoes, place a colander over a bowl, crush up the tomatoes with a wooden spoon, then add the tomatoes and their juice to pan. Otherwise, stir in diced tomatoes and juice. Add the parsley, lemon zest and black pepper, then simmer the sauce a couple of minutes more.

Add a couple of ladles of starchy pasta-cooking water to the sauce. Drain the pasta, add to the skillet and toss to coat. Serve with some nice crusty bread.