



RIGATONI WITH TUNA & OLIVE SAUCE

By Caterina Romano's kitchen

INGREDIENTS

2 TBSP of olive oil
1 chopped shallot
1 chopped garlic cloves
½ cup of white wine
3 cups of rigatoni
1 cup of tuna
2 TBSP of capers
1 cup of green olives
1 jar of home made passata
½ jar of purified water
Pinch of baking soda

DIRECTIONS

- 1. Heat the olive oil over medium heat in a large Dutch oven.**
- 2. Add the shallot and garlic, season with salt and pepper, mix and sauté for 5 minutes.**
- 3. Add the wine.**
- 4. Cook for 3-4 minutes until the wine is reduced by half and most of the alcohol has evaporated.**
- 5. Add the rigatoni pasta, tuna, olives, passata and water to the pot.**
- 6. Season to taste with salt and pepper and add the baking soda.**
- 7. Mix together and simmer for 15 minutes.**
- 8. Plate and enjoy this divine one pot pasta.**

ENJOY THE RIGATONI WITH TUNA & OLIVE SAUCE