

Pasta with **Flavours of the Garrigue**



2 people

5 min preparation time

10 min cooking time

All ingredients

2 tins of 80g la belle-iloise “Flavours of the Garrigue” flaked tuna
200g fresh pasta
20 “pigeon heart” tomatoes (about 200g)
5 basil leaves
1 dash olive oil
2 pinches salt

Steps

- 1- Cook the pasta “al dente” in salted water
- 2- Cut the tomatoes in half lengthwise
- 3- Fry the tomatoes over high heat for a few minutes in olive oil
- 4- Tip the tuna on the top when thoroughly hot
- 5- Add 3 chopped basil leaves and the pasta
- 6- Toss together over high heat
- 7- Decorate with a fresh basil leaf
- 8- It’s ready!