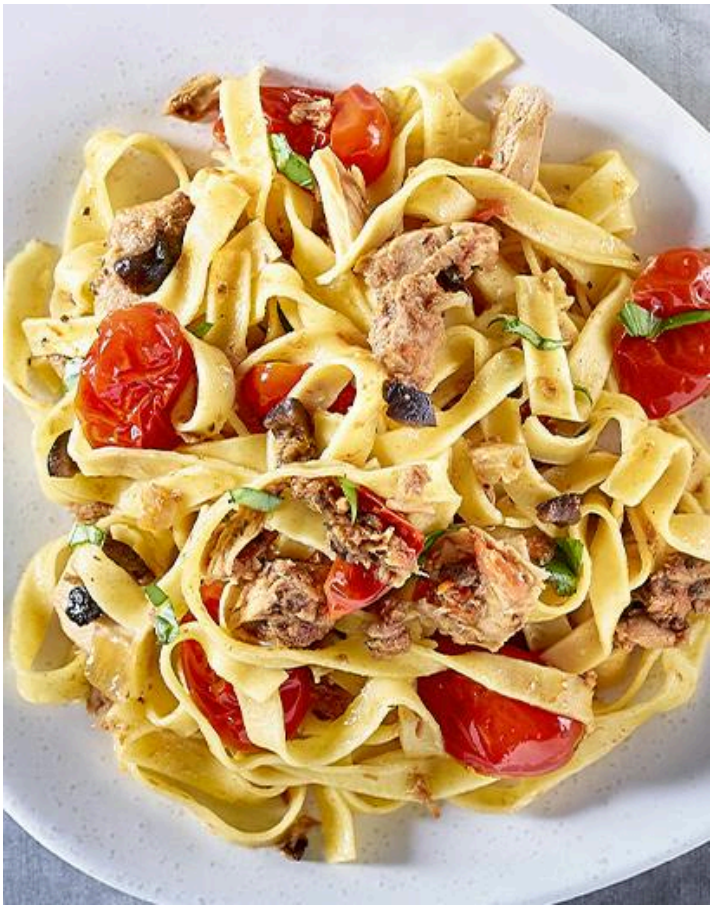
Pasta with **Flavours of the Garrigue**





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!