

Luzienne-style tagliatelle



2 people

10 min preparation time

10 min cooking time

All ingredients

2 tins of 160g la belle-iloise Luzienne flaked Tuna
140g tagliatelle
20g grated Parmesan
3 generous tablespoons crème fraîche

Steps

- 1- Cook the pasta in salted water to taste
- 2- While the pasta is cooking, gently heat the crème fraîche and the flaked Luzienne tuna with the oil in a small saucepan
- 3- Serve the tagliatelle as soon as they are cooked, pouring the sauce on top and sprinkling them with Parmesan