

# 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