



**A bold pasta dish, needs a lot of fresh parsley!**

min  
5  
10  
15  
20  
25  
30  
35  
40  
45  
50  
55  
60

# con tonno

- olive oil
- 4 cloves of garlic
- 1 glass of black olives
- 1 glass of anchovies
- 4 tins of natural tuna
- 4 small tins of peeled tomatoes
- 2 glasses of dry white wine
- salt and black pepper
- 1000 g tortiglioni
- 1 baguette



1. Peel the **garlic cloves**, chop them up together with the **olives** and put them in a hot pan with **olive oil**.



2. Add the watered **anchovies** to the pan.



3. Drip off the **tuna** from the can and add it to the sauce with a spoon.



4. Finally add the **peeled tomatoes** and the **white wine**. Season it with fresh **black pepper**, stir it from time to time while it simmers.



5. Prepare the **tortiglioni** in boiling, salted water until they are al dente.



6. Top the **tonno sauce** on the **pasta** and serve it with fresh **baguette**. Don't dare to think of putting cheese on it!