

**PETTOLE ARTISAN DE CECCO
TONNO FAGIOLI**

Artisan Pettole De Cecco tuna and cannellini beans



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PETTOLE ARTISAN DE CECCO TONNO FAGIOLI Serves 4

INGREDIENTS

— Available at Mediterranean foods

1 jar of Tonnotto tuna fillets

½ cup white wine

400g tin cannellini beans

400g tin Antica Napoli chopped Italian
tomatoes

380g Pettole De Cecco pasta

2 cloves garlic thinly sliced

½ cup chopped Italian parsley

METHOD

1. Cook the pettole in a large pot of simmering salted water, stirring every once in a while.
2. While the pasta is cooking prepare the sauce by gently frying the garlic and the parsley in a large pan for 2 minutes using some of the oil from the tuna jar.
3. Drain the rest of the oil and add the tuna to the pan.
4. Fry for a minute then pour in the wine, let it evaporate and then add the beans and tomatoes.
5. Simmer for 6/7 minutes. At this point the pasta should be ready cooked 'al dente'. Drain it and pour into the sauce. Toss it about and serve.

Buon Appetito.

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