

Tuna Puttanesca

YIELD: 4 servings

- 1 pound spaghetti, cooked al dente*
- 2 tablespoons extra virgin olive oil*
- 4 (3-ounce) pieces Ahi tuna, diced*
- 1 24-ounce jar **Costantino's Kitchen Puttanesca Sauce***
- ¼ cup Italian parsley, chopped*
- ¼ cup Parmigiano-Reggiano, grated*

While the spaghetti is cooking, heat 2 tablespoons olive oil in a large pot until it shimmers. Add the tuna and sauté for 2 to 3 minutes, until tuna just begins to lose its pink color. Add the Puttanesca sauce and cooked until heated through. Add the spaghetti and toss to coat with the sauce. Divide among warm pasta bowls and garnish with the chopped parsley and cheese before serving.