



FARMERS MARKET

37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525

Pasta with Tuna, Lemon and Caper Sauce –

1 can (6 ounces) tuna (chunk or solid in olive oil), drained

1 large clove garlic, finely chopped

Grated zest of 1 medium lemon

2 tbl. fresh lemon juice

¼ cup extra-virgin olive oil

½ tsp. salt, or to taste

Freshly ground black pepper

2 tbl. capers, drained

¼ cup fresh flat-leaf parsley, chopped

Freshly grated Parmesan cheese

Recommended pasta: 8 ounces of penne rigate, medium shells, rigatoni or linguine

1. Place tuna in pasta serving bowl and break it into large bite-size pieces. Add garlic, lemon zest, lemon juice, olive oil, salt, pepper and capers and stir gently to combine. Set aside to warm to room temperature, or preferably, place the bowl (be sure it's heatproof) over the pasta pot to warm while heating the water. Once the water comes to a boil, remove bowl and set aside.

2. Cook pasta in a large pot of boiling salted water until al dente. Drain pasta well and immediately add it to sauce in bowl. Sprinkle with the parsley and toss. Serve at once with Parmesan cheese.

Credit: Joie Warner