

Tuna, Lemon, and Caper Sauce

August 20, 2004



Ingredients

Serves 2 to 4

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

1 large garlic clove, finely chopped

grated zest of 1 medium lemon

2 tablespoons fresh lemon juice

1/4 cup fruity olive oil

1/2 teaspoon salt, or to taste

freshly ground black pepper

2 tablespoons capers, drained

1/4 cup fresh flat-leaf parsley, chopped

freshly grated Parmesan cheese

Step 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 the ingredients while heating the water. Once the water comes to a boil, remove bowl and set aside.

Step 2

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

Step 3

Recommended pasta: 8 ounces penne rigate, medium shells (conchiglie rigate), rigatoni, or linguine.

Joie Warner's No-Cook Pasta Sauces

bon appétit | **epicurious**

Get unlimited recipes from Epicurious & Bon
Appétit for just ~~\$40~~ **\$30/year.**

SUBSCRIBE
