Less than 30 minutes

Serves 4

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Ingredients

- 1 packet (500g) PnP rigatoni or penne pasta
- Salt and milled pepper
- 2 Tbsp (30ml) olive oil
- 2 red onions, chopped (white onions work well too)
- 3 cloves garlic, crushed
- 1 large punnet (500g) cherry or rosa tomatoes, halved
- 2 Tbsp (30ml) capers (optional)
- 2 Tbsp (30ml) tomato paste
- 1 can (400g) chopped tomatoes
- 2 cups (500ml) PnP Crafted Collection passata
- 2 Tbsp (30ml) Worcestershire sauce (soy sauce works well too)
- 2 cans (120g each) shredded tuna in brine, drained

For serving:

Handful basil (optional)

Method

- 1. Boil pasta in salted water for 7 minutes, reserve $\frac{1}{2}$ cup of the starchy cooking liquid, and drain.
- 2. Rinse pasta under cold water to stop cooking and set aside.
- 3. Heat oil over medium heat and sauté onions for about 8 minutes.
- 4. Add garlic, cherry or rosa tomatoes and capers, if using, and fry for 3 minutes.
- 5. Add remaining ingredients, lower heat and simmer for 5 minutes.
- 6. Toss cooked pasta through sauce, adding a splash of reserved starchy cooking liquid to thin down the sauce.

7. Serve immediately, topped with basil, if using.

COOK'S NOTE: Add a pinch of brown sugar if sauce is a bit tart.

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