

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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