

*"Tastier with your touch
from iftar to suhoor .."*



Baked Tuna Pasta

INGREDIENTS:

- 2 cans of California Garden Tuna chunks in olive oil, drained
- 4 cups dried pasta, cooked and drained
- 1 medium onion, diced
- 6 cloves of garlic, minced
- 3 ½ cup crushed tomatoes
- 2 tablespoon tomato paste
- 1 tablespoon Italian seasoning
- Salt and pepper, to taste
- 1 cup whole milk mozzarella, shredded
- ½ cup freshly grated parmesan cheese
- 1 cup Fresh basil, finely chopped for garnish
- Olive oil



Serving size
4-6 across



Preparation Time
50 Min

PREPARATION:

- Preheat oven to 375 degrees Fahrenheit.
- Heat a large (12-inch) cast iron skillet over medium-high heat. When the skillet is hot, add 1 tablespoon of olive oil then add the onion and garlic and cook until softened and fragrant, about 3-5 minutes.
- Add the crushed tomatoes, tomato paste, and Italian seasoning, stir to incorporate. Season with salt and pepper. Remove skillet from heat.
- Add pasta to the skillet. Toss to coat. Add the drained tuna but do not overly mix. Just gently toss so chunks remain intact and it doesn't turn to shredded tuna where you can't see it at all in the dish.
- Sprinkle cheeses on top in an even layer then bake for 25 minutes, or until pasta is cooked through and mixture is bubbly, and cheese is melted.
- Sprinkle fresh basil on top, serve, and enjoy!

