

# THE OLIVE AND THE GRAPE

440-247-0778 [www.theoliveandthegrape.biz](http://www.theoliveandthegrape.biz)

## Pasta with Tuna, Lemon, Capers & Calamata Olives

### Ingredients:

1 package of **Rossi Pasta Black Olive Linguini**

1/2 cup (4 oz.) butter or margarine

1 tablespoon **extra-virgin olive oil** or **Garlic Seasoned Olive Oil**

4 large garlic cloves, chopped

zest of 1 large lemon, finely grated

1/4 cup fresh lemon juice

3 large scallions, finely chopped

2 tablespoons **capers**, drained

10 calamata olives, pitted and chopped

1 (6 1/2 oz) can chunk light or solid white tuna, drained

1/4 cup fresh parsley, minced

freshly ground black pepper

### DIRECTIONS:

1. Melt butter and oil in a small, non-corrosive skillet. (Can substitute more olive oil for butter, if trying to reduce the amount of butter in your diet)(Add garlic and sauté for 2 minutes, making certain not to brown the garlic.
2. Add lemon zest, lemon juice, scallions, caper, and olives and sauté for an additional 2 minutes.
3. Meanwhile, prepare pasta according to package directions. Turn heat to low, and add tuna. With a fork separate tuna into large pieces (do not flake). Stirring gently, heat mixture thoroughly..
4. Grind in pepper to taste. Combine pasta and sauce in a serving dish. Toss gently..
5. Add parsley and toss again. Garnish with fresh parsley sprigs and lemon slices if desired. Serve with or without grated Parmesan.

Serves 4

Adapted from a recipe offered by Rossi Pasta. Items in **bold italic** are available at THE OLIVE AND THE GRAPE, Mentor, OH

