

Albacore Tuna Linguine

Serves: 2-4

Ingredients

- ½ pound dry linguine
- ¼ cup extra virgin olive oil
- ¼ cup unsalted butter
- ½ yellow onion, diced
- 6 large garlic cloves, minced
- 5 fillets [Crown Prince Natural Anchovies in Pure Olive Oil](#), drained
- ½ cup Kalamata olives, halved
- ¼ cup capers
- 1 can (12 oz.) [Crown Prince Natural Solid White Albacore Tuna in Spring Water - No Salt Added](#), drained and flaked
- 1 lemon, zested
- 1 cup parsley leaves, chopped
- 1 cup cherry tomatoes, halved
- salt and black pepper, to taste



Directions

Fill a large pot with water. Place on burner over high heat and add a handful of salt. When water comes to a boil throw in linguine.

While linguine is cooking, heat a large sauté pan over medium high heat. Add olive oil and butter. When butter is melted add onions and sauté until onions are translucent. Mix in garlic and anchovies. Stir occasionally until garlic is fragrant and anchovies have melted away. Lower heat to medium low, add olives, capers, and tuna and stir to combine.

Check to see if linguine is ready. Once linguine is cooked, use tongs to remove from water and transfer to sauté pan with tuna mixture. Stir in remaining ingredients and season to taste. Add a half cup of pasta cooking water and stir to combine.

Serve immediately.