

Tuna and Mushroom Ragu

Serves: 4-6

Ingredients

- ¼ cup extra virgin olive oil
- ¼ yellow onion, diced
- 8 oz. package cremini mushrooms, sliced
- 1 tbsp [Crown Prince Natural Anchovy Paste](#)
- 4 cloves garlic, minced
- ½ cup chopped fresh basil
- ½ cup fresh oregano leaves
- 1 can (28 oz.) whole Italian style tomatoes
- 1 can (12 oz.) [Crown Prince Natural Solid White Albacore Tuna in Spring Water – No Salt Added](#), drained and flaked
- salt and black pepper, to taste



Directions

Heat a large sauté pan over medium high heat and add olive oil when the pan is hot. Add onion and stir until translucent. Add mushrooms and stir occasionally until mushrooms are browned and all moisture has evaporated. Add anchovy paste, garlic and herbs. Stir to combine, then add tomatoes. Lower heat to medium low, cover with a lid and simmer for one hour. Remove the lid and continue to simmer for one hour. With a spoon, break up any tomatoes that haven't broken up on their own. Add tuna and season to taste.

Serve hot with the pasta of your choice, or try our [Anchovy Pasta!](#)