

## **Sarah's Weeknight Tuna Puttanesca**

**Serves: 4**

### **Ingredients:**

- 2 tablespoons plus 1 teaspoon extra-virgin olive oil, divided
- 1 medium shallot, finely chopped
- 2 anchovy fillets, minced
- 4 cloves garlic, minced
- $\frac{1}{4}$  teaspoon crushed red pepper flakes
- 1 (14.5-ounce) can diced tomatoes
- 1 teaspoon dried Italian herb seasoning or dried oregano
- $\frac{1}{2}$  cup water, more as needed
- 8 ounces dry pasta (mini or regular-size bowtie or penne)
- $\frac{1}{2}$  cup kalamata olives, pitted and roughly chopped
- 1  $\frac{1}{2}$  tablespoons capers, drained
- 1 (5- to 7-ounce) can tuna, drained (oil- or water-packed)
- Kosher salt and freshly ground black pepper, to taste
- Optional garnishes: grated Parmesan cheese, chopped fresh parsley and lemon wedges

### **Directions:**

Fill a large pot halfway with water. Add 1 tablespoon kosher salt and bring to a boil over high heat.

Meanwhile, heat the olive oil in a large skillet over medium-low heat. Add the shallot and cook for 2 minutes, stirring often, until softened. Add the anchovies and cook for 1 to 2 minutes, stirring, until they dissolve into the oil. Add the garlic and crushed red pepper flakes and cook for 1 minute more.

Stir in the diced tomatoes with their juices, water and dried herbs. Bring to a simmer over medium heat, then reduce heat to low. Cover and simmer gently for 8 minutes, stirring occasionally.

Add the pasta to the boiling water and cook until al dente according to package directions. Reserve  $\frac{1}{2}$  cup of the pasta cooking water, then drain the pasta. Immediately toss the hot pasta with 1 teaspoon olive oil to prevent sticking and enhance flavor; set aside.

Stir the olives and capers into the sauce and simmer uncovered for 2 minutes. Taste and adjust seasoning with salt and pepper as needed.

Add the tuna and gently break it into large pieces. Add the cooked pasta to the skillet and stir well to combine, adding a splash of reserved pasta water if needed to loosen the sauce. Cover and cook for 1 to 2 minutes more, just until heated through.

Serve immediately.

Leftovers may be refrigerated in an airtight container for up to 4 days and reheated or served cold.

### **Sarah's Tips:**

- Instead of tuna, substitute cooked chicken or sausage.
- Raw or cooked shrimp may also be used in place of tuna.
- If using raw shrimp, add them with the garlic and crushed red pepper flakes.
- If using cooked shrimp, add them with the pasta and cook just until heated through.

