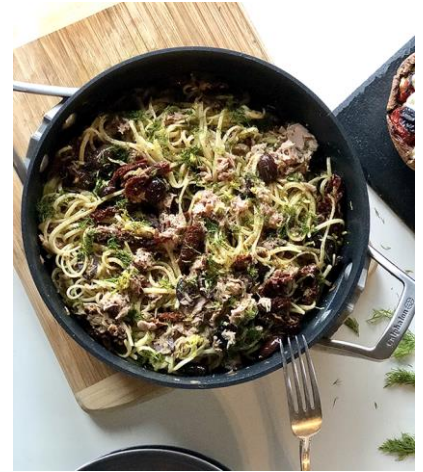


Tuna Puttanesca Pasta

The following recipe is courtesy of Lauren Schulte. To see more of her bites and meals, visit her Instagram [@TheBiteSizePantry](#).

Ingredients

- 1 can of albacore white tuna, in water (Jumbo lump crab meat would also be great.)
- ¾ box of Barilla linguine fini
- 1/4 cup sundried tomatoes
- 1/4 cup kalamata olives, sliced
- 2 Tbsp. fresh dill, chopped
- 2 Tbsp. olive oil
- 2 tsp. red pepper flakes
- 1 Tbsp. minced garlic
- 1 lemon juice and zest
- Salt and pepper to taste



Instructions

1. Heat the olive oil over a medium flame in a large, deep skillet. Add the garlic and the red pepper flakes and cook for about three minutes until garlic starts to turn golden brown.
2. If using fresh pasta, I like to cook it in the sauce rather than boil it beforehand. Fresh pasta can turn soggy if you boil it before adding the sauce. You can also quick boil it for just a few minutes, too if you prefer. If you're using Barilla pasta, cook it for about 9 minutes until al dente, strain it and add the lemon juice. The lemon juice ensures that the pasta doesn't stick together before you add it to the sauce.
3. Add all of your remaining ingredients to your skillet and toss together. Add your pasta and toss till it's fully coated in the sauce.
4. Plate your pasta and top with fresh dill and lemon zest.