



YELLOWFIN TUNA & OLIVE LINGUINE

Recipe created for Crown Prince by Chef Jan Tang, Orange Blossoms Catering

Ingredients:

½ jar **Crown Prince Natural Anchovies with Garlic and Parsley**, chopped

1 can **Crown Prince Natural Yellowfin Tuna in Water**, drained and flaked

1 tablespoon olive oil

½ small onion, finely diced

¼ cup Kalamata olives, sliced

¼ cup sliced black olives

1 tablespoon capers, rinsed and chopped

¼ cup flat leaf parsley, finely chopped

1 cup chicken or vegetable stock

8 ounces linguine, cooked according to package directions

Salt and black pepper to taste



Directions:

Heat a large sauté pan over medium high heat. Add anchovies, olive oil and onions. Sauté 3-4 minutes, or until onions are translucent. Add cooked pasta and the remaining ingredients; mix well. Continue cooking pasta, stirring for 5-6 minutes or until heated through. If the pasta is too dry add more stock.

Serves 4