



## Sun-Dried Tomato & Tonno Orecchiette



This recipe calls for:

### **Traditional Sauce**

### **Tomato, Garlic & Onion Sauce**

### **Super Chunky Mushroom Sauce**

### **Traditional Pasta Sauce**

Prep time

**10 minutes**

Cook time

**15 minutes**

Servings

**4**

### **Ingredients**

- 12 ounces uncooked orecchiette pasta
- 1 tablespoon olive oil
- 3 cloves garlic, minced
- 1/2 teaspoon red pepper flakes
- 1/2 cup oil-packed sun-dried tomatoes, drained, chopped
- 1 can (5 ounces) Italian olive oil-packed tuna, drained

1 jar (23 ounces) RAGÚ® Old World Style® Traditional Sauce  
1/2 cup loosely packed chopped Italian parsley  
1 lemon

## **Instructions**

1. Cook pasta as directed on package; drain.
  2. Meanwhile, heat oil, garlic and pepper flakes in large skillet on medium heat. Cook 2-3 min. or until garlic is fragrant and begins to soften. Add tomatoes, tuna and sauce. Cook 3-4 min. or until heated through.
  3. Stir in hot cooked pasta and parsley. Top each serving with a bit of freshly zested lemon.
- Tips: Italian canned tuna, also called "Tonno," is tuna packed in olive oil. You can also substitute albacore or chunk light tuna. Substitute any other short pasta in this recipe such as penne, rigatoni or rotini.