

## Pasta Giulia

- 4 c tomato sauce
- 4 cans (80g / 2.8oz) [Rio Mare tuna](#), strained
- 1 big bunch each flat leaf parsley leaves, coriander, chopped
- 2 T capers
- pinch hot pepper flakes
- 1/2 c black olives, coarsely chopped
- 3/4 lb (335 g) pasta - [Strozzapreti](#) or your favourite, cooked al dente
- grated Parmigiano-Reggiano as garnish

While your pasta is cooking, warm up tomato sauce. Strain pasta, reserving a cup of pasta water. Mix all ingredients into sauce, adding pasta last. Add a little pasta water if needed. Serves 4. Excellent served hot or cold.

**Jittery Cook**