



## Elegant Pasta and Albacore Tuna

### Oleo Cazorla Extra Virgin Olive oil

Serves 4

Adapted from: <http://www.toptastes.com/features/dec03/chef.htm> - Recipe by Chef de Cuisine Fabrice Poigin, Bertrand at Mister A's, San Diego

#### Ingredients:

½ to ¾ cup Oleo Cazorla extra virgin olive oil  
4 ounces unsalted butter  
1 large sweet onion, cut into 1/4-inch dice  
2 red bell peppers, deseeded and cut into 1/4-inch dice  
1 vine ripe tomato, diced  
5 cloves of garlic, minced  
A sprig of rosemary  
Sea salt and freshly ground pepper

½ cup dry white wine  
1 small jar of Spanish olives (green olives stuffed with pimientos), drained  
2 6-ounce cans of good quality Solid White Albacore, drained  
½ pound rigatoni pasta  
1 tablespoon thinly sliced chives  
Dry aged parmesan or manchego, grated  
Pinch of crushed red hot pepper flakes (optional)

#### Instructions:

1. Heat a large sauté pan over medium-high heat for a few minutes, when hot add 2/3 of the olive oil then the diced onions, and stir-cook for approximately 5 minutes until soft.
2. Add diced red bell peppers, reducing to low-medium heat and stir-cook until peppers are soft.
3. Add diced tomato, minced garlic and 1/3 teaspoon of rosemary sprig leaves. Season with sea salt and freshly ground pepper. Cover and cook over low heat **for another 10 minutes**.
4. Meanwhile, bring water to a boil in a large pot of salted water, cook pasta until al dente and drain. Drizzle some of the Oleo Cazorla oil onto the pasta, toss to coat well, and cover to retain its heat.
5. Returning to the vegetables, add 1/2 cup of dry white wine and simmer for 5 minutes. Then, add drained, whole olives and tuna in solid pieces to sautéed mixture. Cover and cook until tuna is heated through (approximately 3 to 5 minutes).
6. Toss the pasta with the tuna sauce and place in a serving dish or on individual plates. Drizzle remaining olive oil over the top and garnish with thinly sliced chives and grated cheese.

Enjoy!

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