

Rigatoni with fresh Tuna and Eggplant Rigatoni con Tonno e Melanzane

The Tuna season is about to start and here is a great recipe for a pasta dish with fresh Tuna, as always very easy and mouth-watering.

Please visit “Tuna Fish – a little bit of history” for more information on Tuna fish.
http://www.nonnaangelina.com/index.php?fl=2&op=mcs&id_cont=178&eng=Tuna_fish&idm=216

Cooking time: Preparation 10 minutes

Cooking 15 minutes

Difficulty: very easy

Serves: 4

Ingredients:

6 oz. Rigatoni pasta

1 sachet of saffron

½ lb. fresh tuna cut in small cubes

1 small eggplant peeled and cut in small cubes

Sundried tomatoes cut in small strips

¼ lb salted dry ricotta cut in small cubes

Basil chopped

Parsley chopped

6 tablespoons Nonna Angelina's Extra Virgin Olive Oil (EVOO)

Sea salt



Preparation:

When the water boils, dissolve the saffron and add the pasta.

In a frying pan, heat the EVOO and fry the eggplant with high heat for 6 minutes.

In the second frying pan, heat the EVOO and fry the tuna for 2 minutes.

Season with salt and add the eggplant and the dry tomatoes.

Drain the pasta al dente, add it to the sauce, add the salted dry ricotta and cook for a few seconds. Add the pasta water if needed. Serve hot.

Buon appetito!

Perfect wine is Sirocco Nero d'Avola.

www.nonnaangelina.com

