

# Pasta with **Flavours of the Garrigue**



2 people

5 min preparation time

10 min cooking time

## All ingredients

**2 tins of 80g** la belle-iloise “Flavours of the Garrigue” flaked tuna  
**200g** fresh pasta  
**20** “pigeon heart” tomatoes (about 200g)  
**5** basil leaves  
**1** dash olive oil  
**2** pinches salt

## Steps

- 1- Cook the pasta “al dente” in salted water
- 2- Cut the tomatoes in half lengthwise
- 3- Fry the tomatoes over high heat for a few minutes in olive oil
- 4- Tip the tuna on the top when thoroughly hot
- 5- Add 3 chopped basil leaves and the pasta
- 6- Toss together over high heat
- 7- Decorate with a fresh basil leaf
- 8- It’s ready!