

Luzienne-style tagliatelle



2 people

10 min preparation time

10 min cooking time

All ingredients

2 tins (160 g) [la belle-iloise Luzienne flaked tuna](#)

140 g tagliatelle

20 g grated Parmesan

3 generous tablespoons crème fraîche

Steps

1- Cook the pasta in salted water to taste

2- While the pasta is cooking, gently heat the crème fraîche and the flaked Luzienne tuna with the oil in a small saucepan

3- Serve the tagliatelle as soon as they are cooked, pouring the sauce on top and sprinkling them with Parmesan.