

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