

Zanzibar tagliatelle



2 people

5 min preparation time

10 min cooking time

All ingredients

2 tins 1/10 (160 g) la belle-iloise Zanzibar flaked tuna
160 g tagliatelle
1 ripe medium-sized tomato
3 generous tablespoons crème fraîche
A few sprigs of chervil

Steps

- 1- Cook the pasta in salted water to taste
- 2- Finely dice the tomato
- 3- While the pasta is cooking, gently heat the crème fraîche, diced tomatoes and flaked Zanzibar tuna with its oil in a small saucepan
- 4- Drain the tagliatelle and put them on plates
- 5- Pour the sauce over the pasta
- 6- Decorate with a few sprigs of chervil