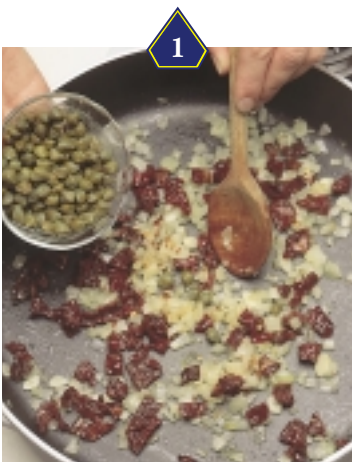


RED TUNA SAUCE *with Farfalle*

4-6 servings

16 oz	PASTENE Farfalle pasta	500 g
3 tbsp	PASTENE Extra Virgin Olive Oil	45 mL
4	garlic cloves, sliced	4
½	onion, chopped	½
½ cup	PASTENE Sun-Dried Tomatoes in Oil, drained and chopped	125 mL
½ cup	PASTENE Capers in Vinegar, drained	125 mL
¼ tsp	dried red pepper flakes	1 mL
1½ cups	chicken stock	375 mL
1	can (28 fl. oz/796 mL) PASTENE Chunky “Kitchen Ready” Ground Tomatoes	1
4 tbsp	PASTENE Balsamic Vinegar	60 mL
1½ tbsp	chopped fresh flat-leaf parsley	20 mL
2	cans (6 oz/198 g ea.) PASTENE Light Meat Tuna (Tonno), drained	2
3 tbsp	chopped fresh basil	45 mL
	salt and pepper	
	PASTENE Grated Parmesan Cheese	

- Cook farfalle in boiling salted water until al dente; drain and keep hot.
- Meanwhile, heat olive oil in a large skillet over medium-high heat. Cook garlic and onion until soft. Add sundried tomatoes, capers, and red pepper flakes. Stir in chicken stock, tomatoes, vinegar, parsley, and salt and pepper to taste. Bring to a boil, then reduce heat and let simmer for 10 minutes.
- Stir in the tuna and basil and heat through. Mix sauce with hot pasta and serve immediately with Parmesan.



Heat olive oil in a large skillet over medium-high heat. Cook garlic and onion until soft. Add sundried tomatoes, capers, and red pepper flakes.



Stir in chicken stock, tomatoes, vinegar, parsley, and salt and pepper to taste. Bring to a boil, then reduce heat and let simmer for 10 minutes.



Stir in the tuna and basil and heat through.