

## Spinach tagliatelle



Discover the recipe for...



### Spinach tagliatelle with tuna and sun-dried tomatoes in white wine sauce

#### Quantity:

1 packet of  
100 g  
50 g  
60 ml  
half an  
100 ml

for garnish  
to taste

#### Ingredients:

spinach tagliatelle by Laura & Lui (300 g)  
tuna in oil  
sun-dried tomatoes  
olive oil  
half an onion  
dry white wine  
oregano (fresh or dried)  
parsley leaves  
chives  
salt

#### Preparation instructions:

Heat the olive oil in a pan, fry the diced onion, add the drained tuna and pour in the white wine. Cook until the wine has evaporated.

In the meantime, boil 3 l of water for the pasta and add salt (15 g salt per litre). Put the frozen pasta into boiling water. After the water starts boiling again, cook for 3 minutes.

Once the wine has evaporated in the pan, add the drained, sliced sun-dried tomatoes. Add salt to taste. If the sauce is too thick, add a small amount of pasta water. Cook for another 2 minutes. Add chopped parsley and oregano. Add the cooked tagliatelle to the sauce and stir. Put it on a plate. Sprinkle with finely chopped chives if desired.

**Buon appetito!**