

Pasta with Tuna and Artichoke sauce

From: First night in Florence from Food52

Ingredients

- 1/2 package spaghetti or bucatini
- Sea or kosher salt
- Good olive oil, and lots of it
- 1 pint cherry or grape tomatoes of whatever colors are to hand, halved
- [Handful of] Artichoke hearts Sliced into bite size pieces
- [Handful of] Green and or black olives quartered
- Juice of 1/2 lemon, Meyer if possible
- Sea or kosher salt and pepper to taste
- A good Pecorino Romano cheese
- 1 can tuna packed in olive oil, typically 5 to 6 ounces - not drained!
- 2 cloves garlic smashed, peeled, minced

Method

Set a skillet over medium-high heat. It should be large enough to hold the sauce and pasta at the end.

When the oil is hot (it'll shimmer), add the tomatoes. If the skillet is too spattery, turn the heat down a bit. As the tomatoes begin to soften, add the garlic.

When it's very fragrant, add the tuna and its oil. Break up any large chunks with a wooden spoon. Turn down the heat to a good simmer.

Three minutes before the pasta is done (Based upon recommended cooking time), lift pasta out of the boiling water and drop it directly into the skillet.

Add a couple of ladles of pasta water and add to the skillet. Move everything around and together with your tongs.

Toss in the Artichoke, olives and add the lemon juice.
Season to taste with salt and pepper.

If you wish, grate some good pecorino over the top; Italians typically don't permit cheese and fish to occupy the same plate, but it's your kitchen.

Serve with slices of focaccia or baguette so that not one drop of sauce is left behind.