

TOM KERRIDGE – TUNA PASTA RECIPE

Ingredients

- Linguine Pasta
- Tuna Chunks
- Sweet Corn
- Sundried Tomatoes
- Feta Cheese

1. Put the pasta into a pan of boiling salted water
2. Heat up some olive oil in a pan
3. Drain the sweetcorn and add it to a pan until the water evaporates and it begins to caramelise – don't move it about too much!
4. Remove the sundried tomatoes from the jar (keeping the oil) and chop them up
5. At the same time, peel and chop up your avocado
6. Once the sweetcorn is browning, add the tuna and sundried tomatoes into the pan and fry
7. Now it's time to drain the pasta, making sure to keep a bit of the pasta water before draining the rest
8. Add the pasta to the pan and stir, also add your bit of left-over pasta water
9. Add chunks of avocado to the pan, along with the feta
10. You can also add any fresh herbs you may have; Tom uses Oregano – just chop it up and chuck it in there!
11. Now give everything a good mix up, adding a crack of black pepper and rock salt