

Tuna Tomato Olive Pasta

Serves 4

Ingredients

500g tin Tuna

250g gluten free spiral pasta

¼ cup olive oil

1 clove garlic, finely sliced

2 rashers bacon, finely chopped

½ cup pitted black olives

1 fresh red chilli, seeded and finely chopped

2 tomatoes, diced

1 cup grated parmesan

2 tablespoons chopped parsley

salt

freshly ground pepper

Method

Bring a large saucepan of water to the boil and cook the pasta as per the packet instructions.

When al dente, drain and return to the pan.

Toss a little olive oil through the cooked pasta and cover to keep warm.

Heat 2 tablespoons of olive oil in a large frying pan over medium heat.

Add the garlic, bacon, olives and chilli.

Cook for 2 minutes

Add the tuna, tomato and remaining olive oil.

Cook until the tomatoes are soft.

Increase heat and stir in the cooked pasta, parmesan and parsley.

Leave in the pan without stirring to make the bacon crispy, but don't let it burn.

Season to taste and serve.