

Ridings Special Spanish Spaghetti

Serves 2
(double for 4)

Ingredients...

2 handfuls of spaghetti
1 tin of tuna in brine
1 onion
3 table spoons of olive oil
2 cloves of garlic
A handful of sundried tomatoes
A handful of frozen peas
A handful of olives
Parmesan



Recipe...

Fill a sauce pan with water and heat until boiling.

Add spaghetti to sauce pan and boil for 10 minutes

Whilst spaghetti is boiling chop the onion, crush the garlic and add it to a frying pan with a table spoon of oil.

Fry onion and garlic for 3 minutes until onion is browning.

Drain the tuna, chop the sundried tomatoes, halve the olives and add them to the pan along with the frozen peas (You can cook the peas in the microwave for 2 minutes before adding them if you like them soft)

When the spaghetti is cooked add it to the frying pan and with the rest of the oil fry all the ingredients together.

Finally serve with some parmesan on top.