



Easy Tuna Pasta

SERVINGS 2 ⌚ **PREP TIME** 10 min **COOK TIME** 15 min

INGREDIENTS

- 2 tablespoons olive oil
- 2 large cloves garlic minced
- 1 (5 ounce) can tuna
- 1 teaspoon **La Fe lemon juice**
- 1 tablespoon fresh parsley chopped
- Salt & pepper to taste
- 4 ounces uncooked **La Fe pasta**

DIRECTIONS

1. Begin by boiling a salted pot of water for your **La Fe pasta** of your choosing and cook it al dente. Make sure to prep other ingredients while the pasta cooks.
2. When the pasta is close to being ready, add the oil to a small pan over medium heat. Once the oil is hot, add the garlic and cook it for 30 seconds.
3. Stir in the tuna, **La Fe lemon juice**, and parsley. Let it heat evenly.
4. Once the pasta is done, add some of the pasta water (a couple tablespoons) to the sauce and then drain the pasta and toss with the sauce. Season with salt & pepper as needed.