

Capellini with Chunk White Tuna and Crispy Crumbs

Servings: 25

INGREDIENTS

For Crispy Crumbs:

- 16 oz Pacific Jade® Coarse Bread Crumbs
- 1 ¼ c Roseli® Grated Parmesan Cheese
- 1 t Monarch® Italian Seasoning
- 3 T Rykoff Sexton® Olive Oil

For Pasta:

- 5 T Rykoff Sexton® Olive Oil
- 2 c white wine
- 1 T Monarch® Crushed Red Peppers
- 4 lb Roseli® Spaghetti or Capellini Pasta
- 2 lb Rykoff Sexton® Kalamata Olives, pitted and slivered
- 2 large Cross Valley Farms® Garlic Cloves, minced
- 1 lb Glenview Farms® Salted Butter
- 2 oz chicken base paste
- ¾ c Roseli® Grated Parmesan Cheese
- 66 oz Rykoff Sexton® Pole and Line Caught Albacore Tuna

PREPARATION

For Crumbs

1. Line a baking tray with parchment. Stir crumbs with Italian seasoning, salt, pepper and cheese. Drizzle with olive oil. Using hands, work oil into crumbs until evenly moistened. Spread out on tray.
2. Bake on middle rack for 10 minutes or until browned. Check periodically and break up any clumps that form. Cool in pan.



For Pasta/Tuna

1. Boil pasta until al dente.
2. Drain tuna, reserving liquid for sauce.
3. Cut olives, chop parsley, crumble tuna.
4. In sauté pan, add minced garlic, wine, base with water, parsley, tuna, seasoning and olives. Thicken sauce with butter (or olive oil).
5. Toss in pasta.
6. Top pasta dish with shredded parmesan, bread crumbs and parsley.

