



One-Pot Pasta with Tuna

Prep Time: 35 min.

Ready in: 35 min.

Recipe By: Joy Howard

“Use the one-pot pasta cooking method to make this tuna pasta recipe that calls for just 5 ingredients and is ready in just over half an hour. For extra crunch and a tuna noodle casserole feel, sprinkle this speedy pasta dish with toasted whole-wheat breadcrumbs.”

Ingredients

- - 3¼ cups water
 - 8 ounces whole-wheat spaghetti
 - ½ cup green or black olives
 - 2 teaspoons fresh lemon zest, plus juice of half a lemon
 - ½ teaspoon salt
- - ½ teaspoon ground pepper
 - 2 (5 ounce) cans unsalted tuna, drained and flaked
 - 3 tablespoons chopped fresh dill
 - 2 tablespoons extra-virgin olive oil

Directions

- Combine water, spaghetti, olives, lemon zest, lemon juice, salt and pepper in a large deep skillet. Bring to a boil, reduce heat to maintain a lively simmer and cook, stirring occasionally, until most of the water is absorbed and the pasta is tender, 10 to 12 minutes. Remove from heat and stir in tuna, dill and oil. Serve

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