

Pasta with Tuna, Capers and Scallions

Ingredients

- Salt
- 12 oz long, thin pasta, such as bucatini, spaghetti or linguine
- 3 Tbsp extra-virgin olive oil
- 3 garlic cloves, thinly sliced
- 3 scallions, thinly sliced, white and green parts separated
- 6-10 anchovies, chopped
- 3 Tbsp drained capers
- 1 cup torn fresh herbs, such as parsley, dill, or celery leaves, more for serving
- 1 (6 oz) can tuna, drained
- Red pepper flakes, for serving
- Lemon wedges, for serving



Preparation

1. Cook pasta in a well-salted pot of boiling water, according to package directions, until al dente
2. Drain, saving 1 cup pasta water
3. In a large skillet, heat the oil over medium
4. Add garlic and scallion whites, and cook until fragrant, about 1 minute
5. Add anchovies and capers and cook until anchovies melt and capers and garlic turn golden, 2-3 minutes longer
6. Add $\frac{1}{2}$ cup pasta water, let it reduce until there is just a little left in the pan, then add pasta and herbs and toss well to coat
7. Add tuna and toss well
8. Serve with red-pepper flakes on top, more herbs, scallion greens, a drizzle of olive oil, and lemon wedges on the side