



Albacore and Asparagus Pasta

2 cans (4.5 oz.) StarKist Selects®

Solid Albacore in EVOO

1 Tbsp. extra virgin olive oil

½ cup diced onion

½ tsp. minced garlic

8 oz. sliced mushrooms, chopped

2 cups, 1-inch pieces asparagus

1 cup jarred arriabetta pasta sauce

1 lb. orrechiette pasta

1 cup shredded Italian cheese blend



Directions:

1. Heat olive oil in a medium sauce pan. Add onion and garlic and sauté until soft. Add mushrooms and cook until lightly browned and no liquid is in the pan.
2. Meanwhile, heat a large pot of salted water to boiling. Stir in pasta and cook according to package directions. During the last minute of cooking add the asparagus. When done, drain and place back in the pot. Stir in the mushroom mixture, chunked tuna and pasta sauce.
3. Place in a large bowl and top with the cheese blend.

Servings: 6 | Prep Time: 10 minutes | Cook Time: 20 minutes

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