



# Tuna and Lemon Pasta

## Ingredients:

- 350g pasta shells
- 200g can tuna in oil
- pinch of lemon zest
- pinch of chilli flakes (optional)
- salt and pepper to add flavour

## Method:

1. Cook the pasta in boiling salted water for around 12 minutes, until it is just tender. Meanwhile, tip the tuna and its oil into a bowl.
2. Stir in the lemon zest, chilli flakes and add plenty of salt and pepper.
3. Drain the pasta, return it to the pan, then toss with the tuna mixture. You can also add a little olive oil if you need to moisten everything.
4. Once mixed together, it is ready to serve.