



Fettuccini with Tuna, Grape Tomatoes, Kalamata Olives and Crushed Red Pepper

Makes 10 portions

Ingredients:

1 ½ pint	Grape Tomatoes – cut in half lengthwise
12 oz.	Tuna, packed in oil, drained
½ cup	Kalamata Olives – pitted, cut in half
1 cup	Fresh Parsley – rough chop
2 tsp.	Black Pepper – freshly ground
4 oz.	Extra Virgin Olive Oil
To taste	Salt
½ tsp.	Crushed Red Pepper Flakes
1 ½ lb.	Fettuccini
2 tbsp.	Fresh Lemon Juice
To Taste	Grated Romano Cheese

Directions:

In a large bowl, combine the tomatoes, tuna, olives, parsley, black pepper, olive oil, salt and red pepper flakes.

Cook the fettuccini in boiling salted water until desired doneness. Drain and add to the tomato mixture while still hot.

Mix well to blend all ingredients. You may want to add additional olive oil to your taste.

Add the lemon juice and toss.

To Serve:

Place the portion of pasta in the serving dish, top with Romano Cheese