

SIP

CELEBRATE

SAVOR

11TH ANNUAL **OLIVE SEASON**

DECEMBER -FEBRUARY **SONOMA VALLEY**
a Season of Festivities in **REAL WINE COUNTRY**

Tuna and Olive Pasta

ARMANDO G NAVARRO, EL DORADO KITCHEN

serves 4

400grams dried penne pasta
425grams high quality canned tuna in olive oil
1 cup castlevetrano olives pitted halved
½ cup kalamata olives pitted halved
2 teaspoons lemon zest
2 tablespoons lemon juice
4 tablespoons quality extra virgin olive oil

80 grams baby rocket arugula
(not just any arugula will do this arugula works best with the dish)
2 tablespoons capers whole
1 cup brunoise red onion
2 teaspoons red chile flakes
Shaved parmesan cheese over when served

Cook pasta in a large pot of boiling water you want at least 4 parts water to every one part pasta until tender. Drain water. Remove from heat. In a large bowl flake your tuna in with a fork not too small of pieces. Add pasta, olives, lemon zest, lemon juice, olive oil, capers, chile flakes, and arugula. Season with salt and pepper to taste, while tossing your salad.