

**SEDE DI FISCIANO**

**MY CULTURAL HERITAGE: FAMILY AND TRADITIONAL RECIPES**

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| ***name of the recipe :*** | spaghetti al tonno |
| **Author** : | **umberto citro** |
| **Origin:** | **Italy** |
| **Characteristics :** | **It is a famous dish in italy** |
| **Who created it ?** | **italyan academy of cuisine in Bologna** |
| **Why is it special?** | **Because it is a recipe that my tata has been making since** **I was little.** |
| **When do I eat it?** | **I usually eat it on Monday** |
| **Ingredients:** | * **Half an onion, 5 tablespoons of oil, 2 cans of tuna, olives, capers, basil, 500 grams spaghetti,** |
| **Preparation:** | **fry the chopped onion in the oil , crumble the canned tuna, add black and green olives, capers and basil. Boil the spaghetti in a pot with hot water. Drain them and combine with the tuna sauce.** |
| **Servings:** | **5 servings** |
| **Cooking time :** | **for 20 minutes** |
| **Picture:** |  |