# Spaghettoni al Tonno (Pasta with Tuna)

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Transport your kitchen to colorful Calabria with our delicious recipe for pasta with tuna. Spiced with Calabrese chili peppers and brightened with capers, the seaside classic highlights the simple flavors of the southern region.

1 pound spaghettoni (or bucatini)
1 (7-ounce) jar Italian tuna preserved in olive oil, drained
2 tablespoons salted capers, rinsed & drained
2 tablespoons plus 1 teaspoon extra virgin olive oil
¼ cup breadcrumbs
1 yellow onion, minced
1 clove garlic, sliced
1 Calabrese chili pepper in olive oil, drained & minced
Zest of 1 lemon, grated
Coarse sea salt, to taste

Place 2 tablespoons of the olive oil in a large pan over medium-low heat. Add the onion, garlic, and chili pepper and cook, stirring frequently, until the onion and the garlic are golden. Flake the tuna into the pan, and cook until heated through, about 2 minutes. Stir in the capers and the lemon zest, and remove from the heat.

Toss the breadcrumbs with the remaining olive oil, and toast in a toaster oven or cast-iron skillet over medium heat until crisp.

Meanwhile, bring a large pot of water to a boil. Add the sea salt and spaghettoni. Cook, stirring frequently with a long-handled fork, until the spaghettoni is al dente.  Drain, reserving about 1 cup of the cooking water.

Transfer the pasta to the pan with the tuna. Toss vigorously over medium heat until combined, about 2 minutes. If the pasta looks dry, add a small amount of the cooking water, and toss until it looks moist.

Garnish with the toasted breadcrumbs, and serve immediately. For another taste of Calabria, repeat tomorrow.

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