

Chefs Classic

Chefs Challenge Recipe
Chef Debbie Gold, The American Restaurant, Kansas City

Stewed Tomato and Albacore Tuna

1 can (14.75 oz.) or 2 cans (7.5 oz. each) Albacore canned tuna
2 cans (14.5 oz. each) stewed tomatoes in juice, crushed
1 can (8 oz.) tomato sauce
2 teaspoons red wine vinegar
½ cup chopped yellow or white onion
2 cloves fresh chopped garlic
1 fresh chopped red pepper
2 teaspoons dried oregano
¼ teaspoon ground ginger
2 teaspoons vegetable oil
8 ounce spaghetti pasta
2 teaspoons olive oil
Salt and pepper to taste
1 cup parmesan, shredded
fresh chopped cilantro

Drain and flake tuna. In bowl, mix stewed tomatoes and tomato sauce. Heat oil over medium heat, using a large saucepan. Add onion, garlic, red pepper, oregano and ginger. Sauté for 3 minutes. Carefully add tomato mixture to heated pan, stirring constantly. Bring to a boil; reduce heat and simmer for 10 minutes. Add red wine vinegar. Cook pasta according to package directions. Drain, rinse, toss with olive oil and keep warm. Fold tuna into sauce and heat through. Add salt and pepper to taste. To serve, portion one-quarter of the pasta onto each of 4 plates. Top with tuna mixture, parmesan cheese and chopped cilantro.

Makes 4 servings