Creamy Lemon and Tuna Spaghetti

Makes 6 Servings

Ingredients

Ш	1 pound dry spaghetti
	2 teaspoons oil
	2 cloves garlic, chopped sma

3 (5-ounce) cans chunk white tuna, drained

1 cup frozen peas

	1	cup	heavy	cream	or	half	&	half
_	4	10					- 1	

1/2 cup grated parmesan cheese

1/2 lemon, juiced (about 1 tablespoon of lemon juice)

1/2 teaspoon each salt and pepper

Directions

- In a large pot of salted boiling water, cook spaghetti according to package; drain.
- 2. In a large pan over medium-high heat, heat oil. Add garlic and cook about 30 seconds. Stir in tuna, peas, cream, parmesan and cooked spaghetti.
- 3. Cook, stirring often until heated through, about 2 to 3 minutes. Take the pan off the heat and stir in lemon juice. Season with salt and pepper. Serve and enjoy.



Recipe from: Feeding Pennsylvania and PA Eats







feedingpa.org/hpi

Funding is provided by the Pennsylvania Department of Health through the Preventive Health and Health Services Block Grant from the Centers for Disease Control and Prevention