

Creamy Lemon and Tuna Spaghetti

Makes 6 Servings

Ingredients

- 1 pound dry spaghetti
- 2 teaspoons oil
- 2 cloves garlic, chopped small
- 3 (5-ounce) cans chunk white tuna, drained
- 1 cup frozen peas
- 1 cup heavy cream or half & half
- 1/2 cup grated parmesan cheese
- 1/2 lemon, juiced (about 1 tablespoon of lemon juice)
- 1/2 teaspoon each salt and pepper

Directions

1. 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