

# HOOKED ON FISH

Fresh. Simple. Sustainable.

## **Linguine With Garlic, Fresh Tuna, Black Olives, Tomatoes and Rosemary** **Molly O’Neill / *The New York Times***

¼ cup extra-virgin olive oil  
2 8-to-10-ounce fresh tuna steaks  
¼ teaspoon salt, plus more to taste  
½ teaspoon freshly ground black pepper, plus more to taste  
4 cloves garlic, minced  
3 anchovy fillets, minced  
¼ teaspoon chili pepper flakes  
4 plum tomatoes, chopped  
¾ cup oil-cured black olives, pitted and roughly chopped  
2 teaspoons fresh rosemary, chopped  
2 tablespoons balsamic vinegar  
1 pound linguine

Place a large pot of salted water over high heat. In a heavy skillet over medium-high heat, warm the oil. Season the tuna on each side with salt and pepper, and when the oil is nearly smoking, add the tuna.

Reduce the skillet heat to medium and cook for 2 to 3 minutes. Turn and cook for 2 to 3 minutes more. Remove from the pan and let cool on a plate.

Return the skillet with the oil to medium heat. Add the garlic, anchovies, chili pepper flakes and tomatoes and toss to warm.

Meanwhile, break the tuna steaks into bite-sized chunks, using a fork. Return the chunks to the skillet over low heat and add the olives, rosemary and balsamic vinegar and toss. Season with salt and pepper to taste, remove from the heat but keep warm.

When the water has come to a vigorous boil, cook the linguine until tender, about 8 minutes. Drain, toss with the tuna and serve.

Serves 6

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