

Main course for 4  
Preparation time: approx. 20 min.  
Energy per serving: approx. 2,886 kJ/618 kcal



## SPAGHETTI ALCOHOLESE

1	red peperoncino
150 g	cherry tomatoes
50 g	stoned green olives
40 g	capers
4	anchovy fillets
1	onion
1 tbsp	olive oil
2 tbsp	tomato purée
3 tbsp	Appenzeller Alpenbitter
¾ de dl	water
500 g	spaghetti
	Salted water, simmering
1	can of tuna (approx. 155 g)
	Salt to taste



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### Preparation

Halve peperoncino, remove seeds and cut into strips. Halve tomatoes, cut olives into rings and drain capers and anchovies. Finely chop anchovies and onions. Heat oil, sauté onions. Add peperoncino, tomatoes, olives, capers, anchovies and tomato purée and sauté a little longer.

Add Appenzeller Alpenbitter and water and bring to the boil. Cover and simmer on a low heat for approx. 5 min.

Cook spaghetti in simmering salt water until al dente, drain. Drain tuna, mash with a fork, add to sauce and heat. Salt sauce, serve with spaghetti.