



Creamy Tomato Tuna Pasta

Servings: 6 | 45 minutes

Ingredients

- 2 tablespoons olive oil
- 3/4 cup leeks, white parts only, sliced
- 1 pint cherry tomatoes, halved
- 2 cloves garlic, minced
- Salt and ground black pepper
- 4 cups low-sodium vegetable stock, at room temperature, divided
- 3 cups bow tie pasta (dry)
- 1/4 cup chopped parsley
- 2 tablespoons chopped capers
- 1/3 cup cream cheese
- 1/4 cup grated Parmesan cheese
- 1 can (12 ounces) tuna packed in water, drained and flaked
- Zest of 1 lemon

Directions

1. In a deep skillet over medium-low, heat the oil. Add the leeks and cook, stirring, until translucent, about 8 minutes. Add the tomatoes and garlic, and cook and stir for another 5 minutes. Season with salt and pepper to taste.
2. Pour 2 cups of the stock into the pan. Add the pasta, partially cover the pan, and bring the stock to a boil. Reduce the heat to a gentle simmer, uncover, and cook for 15 minutes. Add the parsley, capers, and remaining 2 cups stock. Cook for another 10 minutes.
3. After most of the liquid gets absorbed, gently fold in the cream cheese and Parmesan. Add the tuna, lemon zest, and salt and pepper to taste. Cover and continue simmering until the pasta is cooked, about 3 minutes.