Spaghetti with Tuna Fish

Recipe by Betty Crocker - prepared for The Minneapolis Star Home Service Department

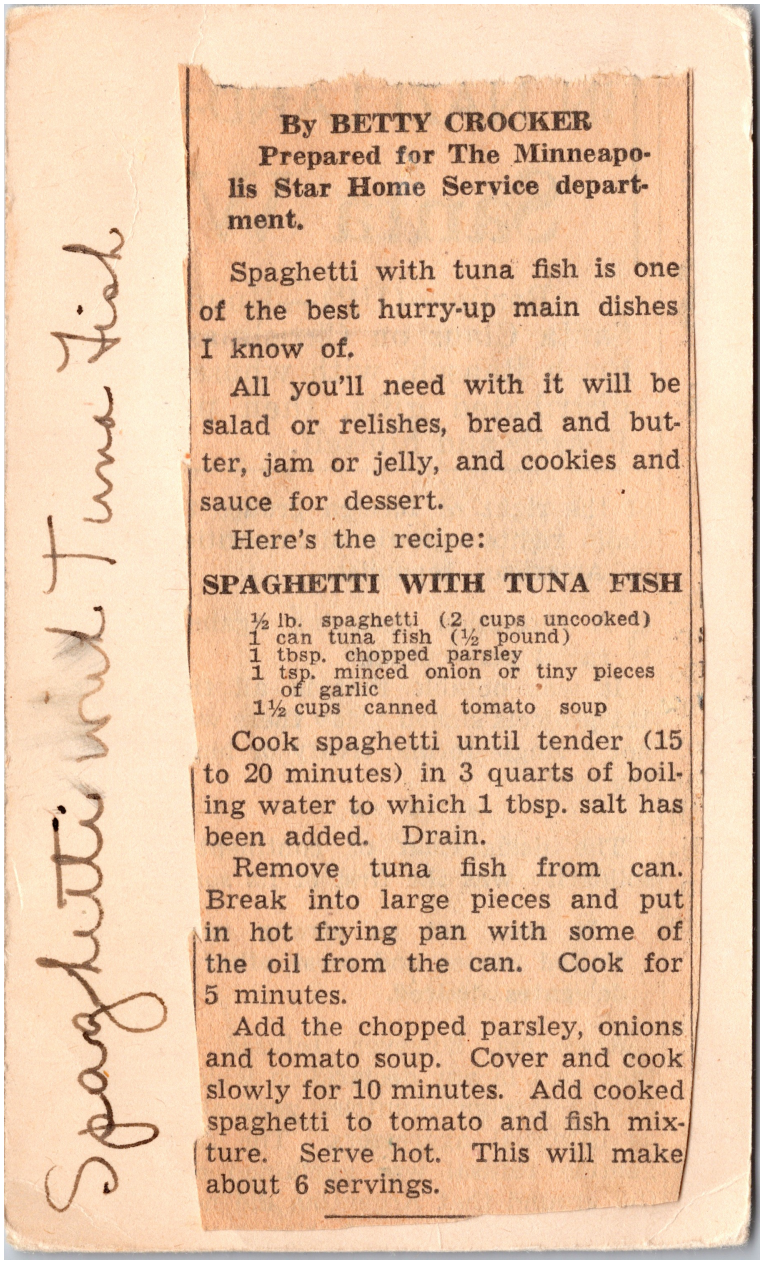
Makes about 6 servings

Ingredients

- 1/2 lb. spaghetti (2 cups uncooked)
- 1 can tuna fish (1/2 pound)
- 1 Tbsp. chopped parsley
- 1 tsp. minced onion or tiny pieces of garlic
- 1 1/2 cups canned tomato soup
- 1 Tbsp. salt (for pasta water)

Instructions

1. Cook spaghetti in 3 quarts of boiling water to which 1 Tbsp. salt has been added. Drain.
2. Remove tuna fish from can. Break into large pieces and put in a hot frying pan with some of the oil from the can. Cook for 5 minutes.
3. Add the chopped parsley, onions, and tomato soup. Cover and cook slowly for 10 minutes.
4. Add cooked spaghetti to the tomato and fish mixture.
5. Serve hot.



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By BETTY CROCKER
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Spaghetti with tuna fish is one of the best hurry-up main dishes I know of.

All you'll need with it will be salad or relishes, bread and butter, jam or jelly, and cookies and sauce for dessert.

Here's the recipe:

SPAGHETTI WITH TUNA FISH

½ lb. spaghetti (2 cups uncooked)
1 can tuna fish (½ pound)
1 tbsp. chopped parsley
1 tsp. minced onion or tiny pieces of garlic
1½ cups canned tomato soup

Cook spaghetti until tender (15 to 20 minutes) in 3 quarts of boiling water to which 1 tbsp. salt has been added. Drain.

Remove tuna fish from can. Break into large pieces and put in hot frying pan with some of the oil from the can. Cook for 5 minutes.

Add the chopped parsley, onions and tomato soup. Cover and cook slowly for 10 minutes. Add cooked spaghetti to tomato and fish mixture. Serve hot. This will make about 6 servings.

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