

Tuna Tetrazzini

1 onion	¼ cup minced parsley
1 shallot	1 teaspoon fresh thyme
5 tablespoons butter	½ teaspoon dried marjoram
½ pound mushrooms	1 tablespoon lemon juice
2 tablespoons olive oil	¾ cup grated Romano cheese
3 10½-ounce cans cream of mushroom soup	¾ cup grated Parmigiano
¾ cup heavy cream	Salt and pepper to taste
2 cups water	1 pound spaghetti or linguine
5 5-ounce cans tuna fish	½ cup panko crumbs
1 6-ounce can pitted black olives	

Mince the onion and shallot, and sauté in 3 tablespoons of butter until softened but not browned. Scrape into a side bowl.

Slice the mushrooms, and in the same pan, sauté them in 2 tablespoons of butter and 1 tablespoon of olive oil, until just beginning to brown. Set aside.

In a heavy pot, mix together the cream of mushroom soup, the heavy cream, and 2 cups of water, and the onion/shallots. Heat this mixture until hot.

Drain and slice the black olives, and drain and flake the tuna fish. Add the parsley, thyme, marjoram, lemon juice, the tuna, the olives, the mushrooms, and ½ cup each of the Romano and Parmigiano to the sauce. Keep warm over very low heat. Taste for salt and pepper.

Cook the spaghetti or linguine until barely al dente. Save a bit of the pasta water. Drain the spaghetti and mix it into the sauce. If the sauce is too thick, add a bit of the pasta water.

Sauté the panko crumbs in a tablespoon of olive until nicely browned.

Butter a casserole dish, and fill it with the tuna/pasta mixture. Sprinkle the remaining ¼ cup each of Romano and Parmigiano on top. Then sprinkle on the toasted panko crumbs. Heat under a broiler until bubbling hot and golden brown.