

Caramelized Albacore with Nong's Sauce

Serves 4-6 | 5 minutes prep + 20 minutes cook time

I loved An Uong's story about her mother's ability to adapt the cheap, canned foods from the 99 cent store into facsimiles of the meals she grew up eating in Vietnam. A can of tuna, some maple syrup, and a splash of fish became "her remix of tép rang, a sweet and salty Vietnamese dish of tiny shrimp caramelized in fish sauce and sugar." I used our local Pacific albacore, Louisiana dried shrimp, and Nong's Kao Man Ghai Sauce, and while Uong and her family ate it over rice, I tossed it with spaghetti.

**1 7oz can Pacific Albacore
tuna packed in olive oil***

**¼ cup Louisiana dried shrimp,
soaked in hot water for 10
minutes and drained**

**¾ cup Nong's Khao Man
Gai sauce**

½ lb dried spaghetti

Step 1 Heat a skillet over medium, then add the tuna. Break it up and let cook, stirring occasionally, for about 5 minutes.

Step 2 Add the drained shrimp and Nong's sauce. Cook, stirring occasionally, for about 10 minutes or until the sauce has reduced and thickened.

Step 3 Add the spaghetti to a large pot of well-salted boiling water and cook, stirring occasionally, until done, then drain.

Step 4 Add the cooked pasta to the tuna and cook together for a few minutes.

*substitute Albacore packed in
water, but add 2 tablespoons
extra virgin olive oil