Miso Butter Tuna and Cabbage Pasta

Ingredients

1 T Kosher Salt (plus 1/2 teaspoon)
14 oz Spaghetti
8 clv Garlic (slice thinly)
10 oz Cabbage (cut into squares)
5 oz Tuna (drained)
2 T Olive Oil
2 T Unsalted Butter
3 T Miso Paste
4 t Soy Sauce
4 t Mirin
3 Green Onions (sliced)
1/2 t Ground Black Pepper

Instructions

1.Start boiling 16 cups of water into a large pot. Meanwhile, peel garlic and thinly slice them. Remove the tough core of cabbage and cut into 1-inch-square pieces. Drain tuna and break up any big chunks into smaller pieces. Slice green onions.
2.Once the pot is boiling, add 1 tablespoon salt and spaghetti. Stir to make sure the noodles donâ€™t stick. Cook for about 3 minutes then turn the stove off and let it sit.
3.Heat olive oil in a large wok over medium heat. While the oil is still not hot yet, add the garlic to start infusing its flavor into the oil. Make sure to coat the garlic with the oil.
4.When the garlic is sizzling and well coated with oil, add the cabbage and coat with the oil for 2

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minutes or so. Add the tuna and toss it together with the cabbage.
5.Add black pepper, butter, 1/2 teaspoon salt, and miso. Stir to mix well and let the butter melt completely. Add 1/2 cup pasta water to the wok. Shake the pan and mix all the ingredients together. Make sure to dissolve the miso. Add soy sauce and mirin and mix well.
6.Add the spaghetti to the pan. Toss the spaghetti to mix it all together. Season the spaghetti with more black pepper and salt, if needed.