## Bomba(Spicy) Calabrese Pasta

A spicy, hot distinctively southern Italian dish

## **Ingredients**

For 4 Person(s)

For the pasta

- 1 pound orecchiette pasta
- 1 jar Bomba Calabrese (available at Target and Walmart) Signature Tomato, Garlic and Calabrian Chile Spread - 6.35oz - Target Good & Gather™
- 3 Tbls Cream Cheese (Mascarpone cheese recommended)

## **Directions**

- 1. Bring a large pot of generously salted water to a boil and drop in the orecchiette. Cook until al dente about 8-9 minutes.
- 2. Put a large sauté pan over a medium flame and heat the Bomba Calabrese. Cook until the mixture is warm, about 3-4 minutes.
- 3. Add the mascarpone and sauté for an additional 3-5 minutes stirring continuously to incorporate. Lower the flame to low.
- 4. Once the pasta is al dente, scoop the pasta out of the water and add to the saute' pan. Toss everything together over medium-high heat for 1-2 minutes. Add some pasta water if desired.
- 5. Serve in bowls with hot pepper flakes if desired.