

Piccante (Spicy) Pasta

Ingredients:

3 oz of penne pasta
1 oz of mushrooms, sliced
2-3 strips of bacon
3-4 cherry tomatoes, halved
1 tbsp of crushed walnuts
3 oz of marinara sauce
1 tbsp of **Hellfire First Blood**
salt and black pepper to taste

Instructions:

Cook the pasta, following the instructions on the package, and then rinse with cold water. Meanwhile, you have exactly enough time to prepare the sauce. Start by frying the bacon and mushrooms in a hot pan with some oil. Season with salt and black pepper. Cook them for about 3-4 minutes and add in the marinara sauce with the **First Blood** sauce. Let this all cook for half a minute and add in the cooked pasta. Let that all coat the pasta nicely, and after another minute it's ready to serve. Top with crushed walnuts and cherry tomatoes

