



MABS' SNAPPY BOWTIE PASTA

- 2 TB olive oil
 - 1 lb. sweet Italian sausage, casings removed, crumbled
 - 1/2 tsp dried red pepper flakes
 - 1/2 cup diced onion
 - 3 garlic cloves, minced
 - 1 28 ounce can diced plum tomatoes
 - 1/4 cup **MABS' ATOMIC MUSTARD**
 - 1 1/2 cups heavy cream
 - 1/2 tsp salt
- 12 ounces bowtie pasta, cooked al dente
- 1/2 cup chopped flat leaf parsley
- 1/2 cup (or more) freshly grated parmesan

Cook sausage in oil over medium heat; drain excess oil. Add pepper flakes, onion, and garlic and continue cooking until soft, about 7 minutes. Add tomatoes, Mabs', cream, and salt. Simmer about 4 minutes. Pour over cooked pasta. Cover with parsley and cheese ~ toss gently to mix.