



## Sweet Pepper Pasta Toss with Kale

Submitted by: MOTTSBELA Photo by: hopc

"This recipe was inspired by a similar recipe I received in my produce box from Full Circle Farm in Carnation, WA."

PREP TIME: 15 Min

COOK TIME: 30 Min

READY IN: 45 Min

Original recipe yield: 4 servings

### INGREDIENTS:

1 (8 ounce) package uncooked farfalle(bow tie)pasta

1 tablespoon olive oil

1 medium red bell pepper, chopped

1 medium yellow bell pepper, chopped

1 cup roughly chopped kale

4 cloves garlic, chopped

1 pinch dried basil

1 pinch ground cayenne pepper

salt and ground black pepper to taste

8 ounces feta cheese, crumbled

### DIRECTIONS:

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Heat oil in a skillet over medium heat. Stir in red pepper, yellow pepper, kale and garlic. Season with basil, cayenne pepper, salt and black pepper. Cook until vegetables are tender.

In a large bowl, toss cooked pasta with skillet mixture. Sprinkle with feta cheese to serve.