

## **Angel Hair or Fettuccine pasta with Kale, Olives, Red Peppers**

### **Ingredients**

- Choose pasta, following directions on package for cooking

### **For the topping:**

- 2 teaspoon olive oil
- 1 clove garlic, minced
- 4 to 5 kale leaves, stemmed and finely chopped
- 1/4 cup Kalamata olives, roughly chopped
- 1 to 2 tablespoon red pepper
- 1 tablespoon toasted pine nuts, roughly chopped
- salt, to taste
- freshly ground pepper, to taste

### **Directions**

#### **Step 1**

Cook the pasta, following the directions for your specific type.

#### **Step 2**

Heat a sauté pan over medium heat, add the olive oil and garlic; cook for 30 seconds to 1 minute, until fragrant. Add the kale and cook until wilted, but still crunchy, 2 to 3 minutes. Toss kale, chopped olives, and red pepper together; check for seasoning and adjust if needed. Sprinkle with chopped pine nuts and serve warm.