

## **Sweet Pepper Pasta Toss with Kale**

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

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.