

## **KALE WITH ROASTED PEPPERS AND OLIVES**

*Submitted by --- Laura Strait*

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Serves 8/hands on time 15 min/total time 25 min.

2 large bunches Kale  
2 TBLS olive oil  
2 cloves garlic, thinly sliced  
2 tsp sugar  
1 tsp salt  
12 Kalamata olives, pitted and chopped  
(1) 4 ounce jar roasted red peppers  
2 TBLS balsamic vinegar

Warm oil and garlic in a large stockpot over medium-high heat. Remove garlic as soon as it browns. Reserve garlic for later. Add Kale and stir fry 5 min. Add 1/4 cup water, cover and cook 8-10 min. or until tender. Uncover and add the sugar, salt, olives and peppers. Cook over medium-high heat until liquid has evaporated. Spoon into serving dish, scatter garlic over the top, and drizzle with vinegar. Serve warm or at room temp.

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