

Lemony Kale Pasta [adapted slightly from [Annie's Eats](#)]

<http://thepajamachef.com/2011/06/01/lemony-kale-pasta/>

Ingredients:

- 2 cloves garlic, peeled and minced
- couple dashes of Kosher salt
- 1/2 cup Parmesan cheese, grated plus more for serving
- 4-6 tablespoons extra virgin olive oil
- juice of 2 lemons
- 1/4-1/2 teaspoon red pepper flakes
- freshly ground black pepper
- 1 pound pasta [i.e. penne]
- 1 large bunch kale, rinsed and dried, stems removed
- lemon slices, for garnish

Directions:

Bring a large pot of water to boil for the pasta. Don't forget to salt the water! Then, start on the dressing. Mix together the garlic and a little bit of salt [original suggested 1/4 teaspoon but I didn't use that much]. Smash garlic with fork or chef's knife to make a paste. Place paste in a small bowl and add 1/2 cup Parmesan, olive oil [start with about 4 tablespoons and add more later if needed], lemon juice, red pepper flakes, and black pepper to taste. Whisk until combined.

Cook pasta to al dente or your preference. Meanwhile, chop kale into 1/2 inch strips and place in large serving bowl. Pour dressing on top of kale and toss to coat. After pasta is ready, drain and cool for a moment. Then add to kale mixture and toss again to coat. Add additional olive oil to thin dressing if needed. Serve with lemon and Parmesan to taste.