



## Mediterranean Fettuccine with Kale

2 servings

20 minutes

### Ingredients

4 ozs Brown Rice Fettuccine  
2 cups Kale Leaves (finely chopped)  
1/4 cup Pitted Kalamata Olives  
1 tbsp Lemon Juice  
2 tbsps Extra Virgin Olive Oil  
1 tbsp Nutritional Yeast  
1/8 tsp Sea Salt

### Directions

- 1 Cook the pasta according to the directions on the package. Once the pasta is cooked and strained, run cold water over the pasta to prevent from over-cooking. Set aside.
- 2 In the same pot used for the pasta, add the kale and olives and cook over medium heat for 3 to 4 minutes, until the kale is soft. Add the pasta back to the pot along with the lemon juice, extra virgin olive oil, nutritional yeast and sea salt. Toss to combine. Divide onto plates and enjoy!

### Notes

**Leftovers,** Refrigerate in an airtight container for up to four days.

**More Flavor,** Add minced garlic or chili flakes.

**Additional Toppings,** Top with your favorite protein like bacon, prosciutto, shredded chicken or an egg.

**No Brown Rice Fettuccine,** Use your favorite type of noodle instead.

**No Nutritional Yeast,** Use parmesan or dairy-free cheese instead.