

## Sweet Potato and Red Pepper Pasta

### *What you need:*

8 ounces whole-wheat angel hair pasta  
2 tablespoons extra-virgin olive oil, divided  
4 cloves garlic, minced  
3 cups shredded, peeled sweet potato, (about 1 medium)  
1 large red bell pepper, thinly sliced  
1/2 cup water  
3 tablespoons fresh basil  
1 tablespoon lemon juice  
3/4 teaspoon salt  
1/2 cup crumbled goat cheese



### *All you do:*

1. Bring a large pot of water to a boil. Cook pasta until just tender, 4 to 5 minutes or according to package directions.
2. Meanwhile, place 1 tablespoon oil and garlic in a large skillet. Cook over medium heat, stirring occasionally, until the garlic is sizzling and fragrant, 2 to 5 minutes.
3. Add sweet potato, bell pepper and water and cook, stirring occasionally, until the bell pepper is tender-crisp, 5 to 7 minutes. Remove from the heat; cover and keep warm.
4. Drain the pasta and return to pot. Add the vegetable mixture, the remaining 1 tablespoon oil, basil, lemon juice, salt and cheese; toss to combine.