

Sweet Potato and Red Pepper Pasta

Ingredients

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



Makes 4 servings

Directions

1. Bring a large pot of water to a boil. Cook pasta.
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 oil, basil, lemon juice, salt and cheese; toss to combine.