Braised Kale with Red Peppers

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1 large bowl of kale leaves (approximately 8 cups when chopped)
2 red bell peppers
1 large clove garlic
1/3 cup olive oil
Salt and pepper
1/2 cup red wine

PREHEAT THE OVEN to 400 degrees
Wash the kale and rough chop the leaves, discarding any thick stems. Set aside.
Core and slice the red peppers into 1-inch-wide strips. Peel the clove of garlic and slice it thinly. Put the strips of red peppers, chopped kale, and slices of garlic in a medium-size roasting pan and stir to combine. Pour the olive oil over the vegetables and sprinkle with salt and pepper.
Cook uncovered in the oven stirring occasionally for about 20 minutes. Pour the red wine over the vegetables and stir. Cook for another 10 minutes until the peppers are soft and the greens are very wilted and browned on the edges.
Serve warm from the oven.
Serves 4–6 as a side dish