



Italian Tortellini Pasta Salad

Recipe By KELLI SMITH and ERIN BARNETT

SERVES: 6

SALAD:

- 1 (20 oz) pack refrigerated cheese tortellini
- 1 cup cherry tomatoes, halved
- 1 cucumber, peeled and sliced
- ½ red onion, thinly sliced

- 1 cup pitted kalamata olives
- ½ cup chopped salami or pepperoni
- ½ cup grated parmesan cheese
- 1 cup baby spinach
- 1 cup arugula

DRESSING:

- ½ cup olive oil
- ½ cup red wine vinegar

- 1 tbsp Dijon mustard
- 1 tsp honey
- 1 clove garlic, minced

DIRECTIONS:

- 1. Cook tortellini according to package directions. Drain and rinse under cold water. Transfer to a large bowl.
- 2. Add all dressing ingredients into a separate bowl and whisk together.
- 3. Pour half of the dressing onto the tortellini.
- 4. Add all remaining salad ingredients to the bowl and pour remaining dressing on top.
- 5. Gently toss to combine all ingredients. Cover and refrigerate for one hour before serving.

Did you make this recipe?

Tag your picture (@inglesmarkets) and you might win a prize!

ingles

ingles-markets.com