

SUMMER TORTELLINI SALAD

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COOK TIME: 20mins

SERVES: 6

CALORIES: 391 kcal (PER SERVING)

INGREDIENTS

*TORTELLINI SALAD

9 ounces/250 g fresh cheese tortellini

12 ounces/350 g cherry tomatoes, halved

3 ounces/85 g black olives,
chopped, such as kalamata

10 sun-dried tomatoes,
drained and chopped (oil reserved)

9 ounces/250 g mozzarella pearls, drained

$\frac{1}{4}$ cup grated Parmesan

$\frac{1}{2}$ cup basil leaves

*ITALIAN DRESSING

$\frac{1}{4}$ cup oil from sun-dried tomatoes

2 tbsp balsamic vinegar

1 small red onion, finely chopped

3 small garlic cloves, mined or grated

1 tsp each: salt, black pepper, Italian seasoning

DIRECTIONS

Cook the tortellini in a large pot of boiling salted water for 2-3 minutes, or according to the package directions.

Drain well and allow to cool at room temperature.

In the meantime, halve the cherry tomatoes, chop the olives and sun-dried tomatoes.

Finely chop the red onion and mince the garlic.

Make the dressing, combine the oil with balsamic vinegar, garlic, red onion, salt, pepper and Italian seasoning.

Place the cherry tomatoes, olives, sun-dried tomatoes, mozzarella, basil leaves and Parmesan in a large bowl. Add tortellini and pour the dressing over the pasta. Toss well. Serve at room temperature. Just before serving, taste and adjust salt and pepper. Enjoy!

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