

Tortellini Insalata

Ingredients:

- 1 lb Cheese Tortellini (tri-colored pasta)
- Chopped Red Onion
- Black Olives (sliced)
- Artichoke Hearts (if in oil, best to drain)
- Fresh Basil Leaves
- Grape Tomatoes
- Gorgonzola Cheese Crumbles (or Feta if you prefer)
- Pesto
- Pignolis (pine nuts)
- A splash of Italian salad dressing

Directions:

Cook Tortellini according to package. I prefer Al Dente style. Strain pasta and then run under cool water. Add onion, olives, artichoke hearts, tomatoes, nuts, basil and cheese. You decide on how much of each, your preference depending on taste. Mix up the ingredients. Add in some pesto while continuing to mix. Then add the final touch, the salad dressing. Just enough to add a little extra flavor. Enjoy!

Recipe submitted by Stephanie Mercandetti, Market Manager