

Pesto Tortellini Salad

Jacob · 30/09/2024



Prep Time

25 mins

Difficult

Medium

Servings

6

Description

A wonderful pesto tortellini salad with crunchy veggies and basil pesto sauce This recipe is so different from the classic Italian pasta salads Works as a main dish or a very hearty side dish for lunch

Ingredients

- - 1 (9 ounce) package cheese tortellini - 1 small red bell pepper
- julienned - $\frac{3}{4}$ cup broccoli florets
- blanched - ? cup shredded carrots - ? cup pitted green olives - 1 clove garlic
- chopped - $\frac{1}{2}$ cup mayonnaise - $\frac{1}{4}$ cup prepared basil pesto - $\frac{1}{4}$ cup milk - 2 tablespoons grated Parmesan cheese - 1 tablespoon olive oil - 1 tablespoon distilled white vinegar - 1 bunch fresh spinach leaves

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Bring a large pot of lightly salted water to a boil. Place tortellini in the pot and cook until al dente
2. 7 to 8 minutes. Drain and cool. Mix cooked tortellini
3. bell pepper
4. broccoli
5. carrots
6. olives
7. and garlic in a large bowl. Dotdash Meredith Food Studios Whisk mayonnaise
8. pesto
9. milk
10. Parmesan cheese
11. oil
12. and vinegar together in a separate bowl. Pour over tortellini and vegetables and gently toss to coat. Dotdash Meredith Food Studios Dotdash Meredith Food Studios For best flavor results
13. cover and place in the refrigerator until chilled. Serve over spinach leaves. Fabeveryday