



Ali39s Greek Tortellini Salad

Jacob · 30/09/2024



Prep Time

2 hrs

Difficult

Medium

Servings

2 hrs 30 mins

Description

This salad is going to be in the Allrecipes Hall of Fame one day My friend Ali made this refreshing summer salad for me which is even better a few days later Tortellini a great vinaigrette baby spinach and feta If you like balsamic vinegar its a must to add into the vinaigrette Bon appetit

Ingredients

— - 2 (9 ounce) packages cheese tortellini - ½ cup extra virgin olive oil - ¼ cup lemon juice - ¼ cup red wine vinegar - 2 tablespoons chopped fresh parsley - 1 teaspoon dried oregano - ½ teaspoon salt - 6 eggs - 1 pound baby spinach leaves - 1 cup crumbled feta cheese - ½ cup slivered red onion

Instructions

1. Bring a large pot of lightly salted water to a boil. Add tortellini
2. and cook for 7 minutes or until al dente; drain. In a large bowl
3. mix the olive oil
4. lemon juice
5. red wine vinegar
6. parsley
7. oregano
8. and salt. Place the cooked tortellini in the bowl
9. and toss to coat. Cover
10. and chill at least 2 hours in the refrigerator. Place eggs in a saucepan with enough water to cover
11. and bring to a boil. Remove from heat
12. and allow eggs to sit in the hot water for 10 to 12 minutes. Drain
13. cool
14. peel
15. and quarter. Gently mix the spinach
16. feta cheese
17. and onion into the bowl with the pasta. Arrange the quartered eggs around the salad to serve.