

Tortellini Salad with Tomatoes and Peas

Jacob · 30/09/2024



Prep Time

2 hrs 30 mins

Difficult

Medium

Servings

3 hrs

Description

This is one of my standard pasta salads for potlucks or parties. It's vegetarian and so good. Don't skimp with the dressing because the tortellini soak up a lot of dressing. I estimated the dressing amounts so you just need to taste for yourself.

Ingredients

- - 3 (12 ounce) packages refrigerated cheese tortellini - ½ (10 ounce) package frozen peas - 3 tomatoes
- chopped - 1 cup coarsely grated Parmesan cheese - 1 bunch fresh chives
- chopped - ¼ cup chopped fresh parsley - 6 tablespoons olive oil - 2 lemons
- juiced - 1 tablespoon white sugar - ¾ teaspoon salt - ? teaspoon freshly ground black pepper

Instructions

1. Bring a large pot of lightly salted water to a boil. Cook tortellini in boiling water until al dente
2. 8 to 10 minutes. Drain and set aside to cool. Bring a pot of water to a boil and cook peas for 2 minutes. Drain and set aside to cool. Combine cooled tortellini
3. cooled peas
4. tomatoes
5. Parmesan cheese
6. chives
7. and parsley in a bowl. Combine olive oil
8. lemon juice
9. sugar
10. salt
11. and pepper in a little bowl; the dressing is supposed to taste sour. Pour over tortellini salad and mix well. Refrigerate at least 2 hours. Taste before serving and season with salt and pepper
12. if necessary.