



Tasty Tortellinis

Jacob · 30/09/2024



Prep Time

N/A

Difficult

Medium

Servings

N/A

Description

Serve these marinated tortellinis as an appetizer with party toothpicks Can also be used for a nice pasta salad lunch in larger size servings Optional ingredients celery chunks snow peas artichoke hearts salami or cheese chunks green yellow or red pepper chunks thin carrot slices pearl onions use your imagination Garnish with fresh parsley if desired

Ingredients

- - 20 ounces cheese tortellini - 1/2 cup red wine vinegar - 3/4 cup olive oil - 1 1/2 tablespoons prepared Dijon-style mustard - 2 cloves garlic
- minced - 2 tablespoons chopped fresh basil - 2 tablespoons chopped fresh parsley - 4 green onions
- thinly sliced - salt to taste - ground black pepper to taste - 1 cup black olives - 6 tablespoons grated Parmesan cheese

Instructions

1. Cook tortellini according to package directions--al dente. While tortellini is cooking
2. prepare marinade. Combine vinegar
3. mustard
4. garlic
5. basil
6. chopped parsley
7. onions
8. and salt and pepper to taste. Drain tortellini and rinse in cold water. Pour marinade over tortellini
9. add olives (and optional ingredients
10. see above) and refrigerate. When ready to serve
11. add Parmesan and some fresh parsley for garnish
12. if desired. Serve with toothpicks.