

Tortellini Salad

Savannah · 28/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

1 hr 30 mins

Description

This tortellini salad is made with cheese tortellini with pepperoni mozzarella olives and artichoke hearts Great for picnics or a nice summertime meal

Ingredients

- - 1 (16 ounce) package refrigerated cheese tortellini - 1 (6.5 ounce) jar marinated artichoke hearts
- drained and chopped - 6 ounces mozzarella cheese
- diced - 4 ounces sliced pepperoni
- quartered - 1 (2.25 ounce) can sliced black olives - 2 green onions
- sliced - ? cup extra-virgin olive oil - 1 ½ tablespoons balsamic vinegar - 1 ½ tablespoons distilled white vinegar - 1 teaspoon dried Italian herb seasoning - salt and black pepper to taste

Instructions

1. Start the salad: Fill a large pot with lightly salted water and bring to a rolling boil; stir in tortellini and return to a boil. Cook uncovered
2. stirring occasionally
3. until the tortellini float to the top and the filling is hot
4. about 3 minutes. While the tortellini is cooking
5. make the dressing: Whisk oil
6. both vinegars
7. Italian seasoning
8. salt
9. and pepper together in a bowl. Finish the salad: Drain tortellini
10. then rinse with cold water and drain again. Transfer to a large bowl and add artichoke hearts
11. mozzarella
12. pepperoni
13. olives
14. and green onions. Pour dressing over top and toss until well combined. Cover and refrigerate for at least 1 hour before serving.