

Broccoli and Tortellini Salad

Oscar · 28/09/2024

**Prep Time**

30 mins

Difficult

Medium

Servings

12

Description

Crisp fresh broccoli and cheese tortellini with a creamy dressing are the basis of this salad Raisins sunflower seeds and red onion dress it up This recipe is most requested at potlucks

Ingredients

- - 6 slices bacon - 20 ounces fresh cheese-filled tortellini - ½ cup mayonnaise - ½ cup white sugar - 2 teaspoons cider vinegar - 3 heads fresh broccoli
- cut into florets - 1 cup raisins - 1 cup sunflower seeds - 1 red onion
- finely chopped

Instructions

1. Place bacon in a large
2. deep skillet. Cook over medium high heat until evenly brown. Drain
3. crumble and set aside. Bring a large pot of lightly salted water to a boil. Cook tortellini in boiling water for 8 to 10 minutes or until al dente. Drain
4. and rinse under cold water. In a small bowl
5. mix together mayonnaise
6. sugar and vinegar to make the dressing. In a large bowl
7. combine broccoli
8. tortellini
9. bacon
10. raisins
11. sunflower seeds and red onion. Pour dressing over salad
12. and toss.