



# BACON ARUGULA TORTELLINI SALAD



Wilted arugula and **Tri-Color Tortellini** tossed in a warm bacon-apple cider dressing and topped with bleu cheese, sliced mushrooms, pears and chopped walnuts. Yield: 2 Servings

## Ingredients:

1 ½ Cups	<b>Tri-Color Tortellini</b> [#9169135], Thawed	¼ Cup	Arugula, Packed
4 Each	Bacon Slices, Chopped	¼ Cup	Bleu Cheese, Crumbled
2 Tbsp.	Apple Cider Vinegar	6 Each	Pear Slices
2 Tbsp.	Honey	¼ Cup	Walnuts, Chopped
½ tsp.	Dijon Mustard		

## Directions:

1. Heat a medium sauté pan on medium-high heat.
2. Add the bacon and cook for 4-5 minutes, or until crisp, then remove from the pan.
3. Deglaze the pan with the apple cider vinegar and stir in the honey and Dijon mustard until combined to make the bacon-apple cider dressing.
4. In a medium mixing bowl, toss the arugula, **Tri-Color Tortellini**, bacon, walnuts and bleu cheese in the bacon-apple cider dressing and place it into a serving dish.
5. Top with the pear slices and garnish with bleu cheese.

