



# CREAMY GARLIC SPINACH TORTELLINI SALAD



Tender **Cheese Filled Spinach Tortellini** tossed in a creamy garlic dressing with sliced cucumber, Kalamata olives, cherry tomatoes, red onion, pepperoncini and garnished with feta cheese. Yield: 4 Servings

## Salad Ingredients:

3 Cups	<b>Cheese Filled Spinach Tortellini</b> [#74609], Prepared According to Package Directions & Chilled
½ Cup	Cucumber, Sliced
½ Cup	Kalamata Olives, Halved
½ Cup	Cherry Tomatoes, Halved
½ Cup	Red Onion, Julienned
2 Each	Pepperoncini
Garnish	Feta Cheese, Crumbled

## Creamy Garlic Dressing Ingredients:

¼ Cup	Red Wine Vinegar
1 Tbsp.	Sugar
1 Cup	Mayonnaise
1 Tbsp.	Roasted Garlic, Minced
1 tsp.	Chives, Sliced
To Taste	Salt & Black Pepper

## Directions:

1. In a small mixing bowl, whisk together the red wine vinegar with the sugar until the sugar is dissolved. Then add in the mayonnaise, roasted garlic, chives, salt and black pepper and to make the creamy garlic dressing.
2. In a large mixing bowl, toss the **Cheese Filled Spinach Tortellini** with the cucumber, Kalamata olives, cherry tomatoes and red onion in the creamy garlic dressing to make the creamy garlic spinach tortellini salad.
3. Place the creamy garlic spinach tortellini salad into a serving dish and top with pepperoncini and feta cheese.

