



TORTELLINI SUMMMER SALAD



Tender **Garden Trio Tortellini** tossed with a citrus vinaigrette, crumbled bleu cheese, sliced cucumbers, mandarin oranges, fresh arugula and slivered almonds.
Yield: 2 Servings

Salad Ingredients:

2 cups	Garden Trio Tortellini [#74857], Prepared According to Package Directions & Chilled
½ Cup	Arugula, Packed
½ Cup	Cucumber Slices
¼ Cup	Almonds, Slivered
¼ Cup	Bleu Cheese Crumbles
½ Cup	Mandarin Orange Segments

Vinaigrette Ingredients:

1 Tbsp.	Lemon Juice
1 Tbsp.	Orange Juice
1 Tbsp.	Cider Vinegar
1 tsp.	Dijon Mustard
To Taste	Salt & Black Pepper
½ Cup	Vegetable Oil

Directions:

1. In a small mixing bowl, whisk together the lemon juice, orange juice, cider vinegar, dijon mustard, salt and black pepper.
2. Slowly whisk in the vegetable oil until combined to make the vinaigrette.
3. In a large mixing bowl, toss together the **Garden Trio Tortellini**, arugula, cucumber and almonds in the vinaigrette.
4. Top with the bleu cheese crumbles and mandarin orange segments.

