



GREEK TORTELLINI SALAD



Tri-Color Cheese Tortellini mixed with feta cheese, cucumbers, Kalamata olives and roasted red peppers, drizzled with a red wine vinaigrette. Yield: 2 Servings

Greek Tortellini Salad Ingredients:

3 Cups	Tri-Color Cheese Tortellini [#9169135], Thawed
¼ Cup	Feta Cheese, Crumbled
¼ Cup	Cucumber, Sliced
¼ Cup	Kalamata Olives, Sliced
¼ Cup	Roasted Red Peppers, Sliced

Red Wine Vinaigrette Ingredients:

2 Tbsp.	Red Wine Vinegar
2 Tbsp.	Honey
½ tsp.	Dijon Mustard
½ tsp.	Italian Seasoning
To Taste	Salt & Black Pepper
¼ Cup	Vegetable Oil

Directions:

1. In a small mixing bowl, whisk together the red wine vinegar, honey, Dijon mustard, Italian seasoning, salt and black pepper.
2. Slowly whisk in the vegetable oil until it has emulsified to make the red wine vinaigrette.
3. In a large mixing bowl, toss the **Tri-Color Cheese Tortellini**, feta cheese, cucumber, Kalamata olives and roasted red peppers in the red wine vinaigrette, then pour it into a serving dish.

