



# GRILLED SWEET CORN TRI-COLOR TORTELLINI SALAD

**Bernardi**  
ITALIAN SOLUTIONS

**Tri-Color Tortellini** tossed with grilled sweet corn, red onion, sliced cucumber, fresh farmers cheese and roasted red peppers in a grilled lemon-thyme vinaigrette. Yield: 2 Servings

## Salad Ingredients:

2 Cups	<b>Tri-Color Tortellini</b> [#9169135], Thawed
1 Each	Corn on the Cob
¼ Cup	Cucumber, Sliced
¼ Cup	Red Onion, Sliced
¼ Cup	Roasted Red Peppers, Sliced
¼ Cup	Farmers Cheese, Crumbled
To Taste	Salt & Black Pepper

## Vinaigrette Ingredients:

1 Each	Lemon, Halved
2 Tbsp.	Apple Cider Vinegar
2 Tbsp.	Honey
1 tsp.	Thyme, Chopped
¼ Cup	Vegetable Oil

## Directions:

1. Preheat a grill a to medium-high heat.
2. Grill the corn and lemon until lightly charred.
3. Cut the corn off of the cob and reserve.
4. Juice the lemon in a small mixing bowl with the apple cider vinegar, honey and thyme.
5. Slowly pour in the vegetable oil while whisking until emulsified to make the grilled lemon-thyme vinaigrette.
6. Place the **Tri-Color Tortellini**, corn, cucumber, red onion, roasted red pepper, grilled lemon-thyme vinaigrette, farmers cheese, salt and black pepper into a large mixing and toss.
7. Place it into a serving bowl and garnish with farmers cheese.

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