



SEAFOOD TORTELLINI SALAD



Tri-Color Cheese Tortellini mixed with fresh shrimp, imitation crab, bell pepper, red onion, celery and a lemon vinaigrette, garnished with chopped parsley. Yield: 2 Servings

Ingredients:

2 Cups	Tri-Color Cheese Tortellini [#74633], Prepared According to Package Directions & Chilled	¼ Cup	Vegetable Oil
2 Tbsp.	Lemon Juice	½ Cup	Shrimp, Cooked & Chilled
2 Tbsp.	Honey	½ Cup	Imitation Crab, Flaked
1 tsp.	Dijon Mustard	¼ Cup	Orange Bell Pepper, Chopped
To Taste	Salt & Black Pepper	¼ Cup	Red Onion, Sliced
		¼ Cup	Celery, Sliced
		Garnish	Parsley, Chopped

Directions:

1. In a large mixing bowl, whisk together the lemon juice, honey, dijon mustard, salt and black pepper.
2. Slowly whisk in the vegetable oil until it has emulsified to make the lemon vinaigrette.
3. Fold in the **Tri-Color Cheese Tortellini**, shrimp, imitation crab, orange bell pepper, red onion and celery to make the seafood tortellini salad.
4. Place the seafood tortellini salad into a serving dish and garnish with parsley.

