
Tortellini Pasta Salad with Pesto Vinaigrette

Description

The summer months herald in picnics at the beach or gatherings at the homes of family and friends. This is the perfect dish to bring along – it has the right combination of fresh veggies and satisfying pasta.

Total time: 45 min Yield: 6 Servings

Ingredients

16 oz tortellini pasta
4 cup romaine lettuce (rough chopped)
2 cup spinach leaves
1/2 cup black olives (sliced)
1/3 cup feta cheese (crumbled)
1 cup fresh Big Island Tomato (diced)
1 yellow or orange bell pepper (sliced thin)
1 pinch red pepper flakes
1/4 cup prepared pesto
1/4 cup olive oil
1/4 cup warm water
1/4 cup parmesan cheese (grated)

Prep Time: 45 min Total Time: 45 min

Instructions

Prepare the tortellini according to package directions, drain and set aside to cool. In a salad bowl, combine the romaine and spinach, olives, feta cheese, tomato and bell pepper, top with the tortellini and sprinkle on the red pepper flakes.

To make the vinaigrette, loosen up store bought pesto by first combining the olive oil and warm water, then slowly whisking into the pesto. Add dressing to the salad, toss lightly and top with parmesan cheese.

Recipe brought to you by:

Chef Michi Holland

Source:

Chef Michi Watarai