

# Italian Tortellini Antipasti Pasta Salad

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The weather in Northern California is heating up, when that happens it gets me thinking about cool pasta dishes for those Summer night meals.

This Italian Tortellini Antipasti pasta Salad recipe is a perfect side dish for hot weather cooking, or if you like me it could be the whole meal.

This pasta dish can be on your table in less than thirty minutes, perfect for last minute dinner, lunch or a quick side for those barbecues.

I make it the day before, it tastes better to me after a few hours.

Another thing about this recipe you don't have to stick to the recipe 100%. if you don't have all the ingredients add something else.

Make it your own by blending different ingredients and different pasta, it's easy.

Start with the dressing and build from there, adding or subtracting ingredients to make it yours. If you like salami add more or if you don't add less or if you hate salami leave it out all together. You get the idea.

If you're going to use tortellini they cook quickly, 2 to 3 minutes, don't over cook. to stop the cooking process after

draining run under cold water.

Add grilled protein to make it a meal.....ENJOY

## **A few things to know about this Italian Tortellini pasta salad**

I make this cold Tortellini pasta salad the day before, it taste better to me after a few hours in the refrigerator for.

Another thing about this Italian cold tortellini recipe is you don't have to stick to the recipe 100%. if you don't have all the ingredients add something else.

Make it your own by blending different ingredients and different pasta, it's easy.

Start with the dressing and build from there, adding or subtracting ingredients to make it yours.

If your going to use tortellini they cook quickly, 2 to 3 minutes, don't over cook. To stop the cooking process after draining run them under cold water.

One more thing you can add grilled protein to make it a meal.....ENJOY

# Ingredients

- 1/2 Lb. store bought spinach tortellini
- 1 cup each chopped cherry tomatoes, black and green olives, and spinach
- 1 cup chopped salami and pepperoni
- 1 cup each chopped mozzarella and provolone
- 1 cup chopped pepperoncini
- 1 cup chopped red onion

## • **Instructions**

- Make the dressing By combining 2 Tbs chopped garlic
- 1 tablespoon each mixed herbs basil Italian parsley and thyme
- 1 tablespoon Dijon mustard
- 1/2 cup extra virgin olive oil
- 1/3 cup red wine vinegar
- 1/4 cup lemon juice
- Salt and pepper to taste
- Whisk all ingredients for the dressing together set aside
- AssembleCook tortellini according to package directions reserving 1 cup of pasta water before draining
- Add all ingredients to the vinaigrette dressing , add cooled tortellini and reserved pasta water last
- Toss to blend, refrigerate to combine flavors.
- Top with additional cheese and ENJOY !!!