

Pesto Tortellini pasta salad

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If you're looking for the perfect summer pasta salad, this pesto tortellini pasta Salad is one of my favorites. Full of Mediterranean flavors and hearty enough to be a meal on its own, it's one of those dishes that always disappears quickly whenever I bring it to potlucks, or Sunday lunches.

It's made with store-bought cheese-filled tortellini, kalamata olives, juicy tomatoes, pepperoncini, and savory bites of salami, all tossed in a rich, herby basil pesto sauce.

What I love most about this pasta salad recipe is how easy it comes together, and it's a perfect make-ahead option that only gets better as it sits and the flavors develop. You can serve it chilled straight from the fridge or let it come to room temperature – either way, it's delicious. The ingredients are easy to customize based on what you have on hand, and it's a great way to use up leftover antipasto staples hanging around in your fridge.

Full of Italian flavors and hearty enough to be a meal on its own, it's one of my most requested pasta salad recipes whenever I bring it to family picnics or potlucks. Made with store-bought tortellini, briny olives, juicy tomatoes, crisp pepperoncini, and savory bites of salami, and tossed in my fresh homemade pesto. What I love most about this recipe is how easy it is to make. It's a perfect make-ahead option that only gets better as it sits and the flavors have time to develop. You can serve it chilled straight from the

fridge or let it come to room temperature. The ingredients are easy to customize based on what you have on hand, and it's a great way to use up leftover antipasto staples hanging around in your fridge.

Things to know about this Pesto tortellini pasta salad

- **It's a meal or a side** – This salad is hearty enough to serve as a main dish, thanks to the cheese-filled tortellini and protein from the salami or prosciutto. It goes great as a side with grilled meats .
- **Make-ahead friendly** – The flavors only get better as they sit, so it's perfect for prepping a day in advance. Just give it a quick toss before serving, and maybe a drizzle of olive oil if it needs a refresh.
- **Customizable to what you have** – Swap in mozzarella pearls, roasted red peppers, artichokes, or even chickpeas. Use what you love or what's already in your fridge – this salad is forgiving and flexible.
- **Great for entertaining** – It holds up well at room temperature, making it ideal for gatherings, potlucks, and picnics. No wilting greens or last-minute assembly required.
- **Packed with bold, zesty flavor** – Between the pesto, briny olives, tangy pepperoncini, and savory meats, every bite is layered with that classic Italian antipasto flavor – all without turning on the oven!
- If you make this pasta salad please leave me a comment. I love hearing from you, and please don't forget to tag me on Instagram with your creations.
- We love pasta salads at lorigiana shea cooks If you are craving more easy, flavor-packed Italian favorites, be

sure to check out this Italian chickpea cucumber tomato salad or my vegetarian orzo with asparagus and peas,

Ingredients

Italian Tortellini Pesto pasta Salad

Ingredients:

- 1 (20 oz) package cheese tortellini, cooked and cooled
 - 1 cup grape or cherry tomatoes, halved
 - 1/2 cup sliced black or Kalamata olives
 - 1/2 cup pepperoncini slices or banana peppers
 - 1/3 cup diced red onion
 - 1/2 cup roasted red peppers or marinated artichoke hearts, chopped (optional)
 - 1/2 cup salami or prosciutto strips
 - 1/2 cup cubed provolone or mozzarella
 - 1 cup basil pesto (homemade or store-bought)
 - 2 tbsp extra virgin olive oil (optional, to loosen pesto)
 - Salt and black pepper to taste
 - Fresh basil for garnish (optional)
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Instructions

1. **Cook tortellini** according to package directions. Drain and rinse under cold water. Set aside to cool completely.
2. In a large bowl, combine the cooled tortellini, tomatoes, olives, peppers, red onion, salami, and cheese.
3. Add the pesto and toss everything to coat. If the pesto is too thick, drizzle in olive oil to loosen it.
4. Season with salt and pepper to taste.
5. Refrigerate for at least 30 minutes before serving to let flavors meld.
6. Garnish with fresh basil if desired, and serve chilled or at room temperature. ENJOY!!!!