

Italian Tortellini summer Salad

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Italian tortellini summer salad is not your run of the mill pasta salad. This recipe takes classic pasta salad and kicks it up a few notches, with an Italian inspired twist.

Made with store bought cheese tortellini, loaded with from the garden summer ingredients and topped with a made in the bowl tangy Italian dressing this Italian tortellini pasta salad is sure to be a hit at your next potluck or party.

I prefer to cover and chill the pasta salad for at least an hour before serving, to bring out the vibrant flavors of the dressing.

You can make this recipe ahead of the time you plan to serve it, just be sure to give it a good re-toss before serving.

Things to know about this Italian Tortellini summer Salad

Three things to remember when making Italian Tortellini Salad...

First don't over cook the tortellini, stop the cooking process by running the pasta under cold water.

Second it's best if the tortellini are cold before mixing with the rest of the ingredients, in fact you can cook the tortellini the day before, then mix with rest of ingredients

the morning of the day you plan to serve it.

Third the Tortellini pasta salad taste better if it's refrigerated for a few hours before serving.

And lastly if you make this recipe please leave me a comment and don't forget to tag me on Instagram, hearing from you is my favorite part. And if your looking for more summer salad recipes try my quick Italian bread salad (panzanella) or my personal favorite watermelon cucumber feta salad. ENJOY!!!

Ingredients

- 1 10 oz. package store bought cheese tortellini (the fresh refrigerated ones)
- 8 oz. cherry tomatoes cut in half
- 1 each chopped red and green bell pepper
- 1 cup kalamata olives
- 1 cucumber peeled and sliced
- 1 cup marinated artichokes
- 1 sliced red onion
- 1 12 oz fresh mozzarella buccconcini
- 1 cup parmesan cheese
- 1 cup pasta water
- 1 cup extra virgin olive oil
- 1/3 cup red wine vinegar
- 1 Tablespoon each, chopped garlic, Italian parsley, basil, thyme, oregano, and thyme
- Salt and pepper to taste

Instructions

1. Cook tortellini according to package directions reserve 1 cup pasta water then run the tortellini under cold water
2. In a bowl whisk the oil, vinegar, herbs, salt and pepper

3. Add rest of ingredients
4. Now add the tortellini
5. Chill until ready to serve