

Pesto Tortellini Salad

Ingredients

- 1 pkg. (9 oz.) uncooked refrigerated cheese filled tortellini
- 1 medium zucchini, cut in half lengthwise and sliced
- 1 cup of grape or cherry tomato halves
- 1/3 cup of mayo
- 1/4 cup prepared basil pesto
- 1 garlic clove, pressed
- 1/2 cup pine nuts or chopped walnuts, toasted

Directions

1. Cook tortellini according to package directions.
2. Drain and rinse under cold water
3. Cut zucchini into 1/4 thick slices
4. Cut tomatoes in half
5. Press garlic using garlic press
6. In a large bowl, combine mayo, pesto and garlic.
7. Mix well.
8. Add tortellini, zucchini and tomatoes and pine nuts.
9. Continue to mix
10. Serve immediately or cover and refrigerate until ready

Tips

- To toast pine nuts, spread pine nuts in a single layer on a baking pan. Bake @ 350 for 10-12 mins or until golden brown. Cool completely.

Prep Time: 25 mins	Cook Time:	Total Time:	Servings: 12
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Origin : The Pampered Chef

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