



PC Cheese Tortellini with Mediterranean pasta salad with lemon-oregano vinaigrette

Yield: 4 servings. 24-26 pieces per person. Approximately 1 ½ Cup or 4 oz. per serving.

Lemon-Oregano Dressing:

3 TBSP	Fresh lemon juice
½ Cup	EVOO
1 tsp	Dijon mustard
1 TBSP	Oregano, fresh, whole leaves
½ tsp	Garlic, minced
1 tsp	Shallot, minced
Pinch	Sugar
Pinch	Salt
Pinch	Black pepper

Tortellini Salad:

1 Cup	Kalamata olives, pitted
1 Cup	Cherry tomatoes, halved
1 can	Artichokes, quartered, 14 oz
1 TBSP	Red onion, julienne
½ Cup	Cucumber, European, ½" dice
2 TBSP	Capers, drained
2 Cups	Baby arugula, loosely packed
8 ea.	Basil, fresh, leaves (garnish)



Lemon-Oregano Dressing:

Add all the ingredients to a blender and blend for 60 seconds. Pour into a cup until ready to use.

To Serve:

Bring 4 qt. of water to a bowl. Add tortellini (approximately 6 Cups). Cook for 2.5 minutes or until internal temperature of 165 degrees. Rinse the tortellini with cold water until chilled and place the pasta in a large mixing bowl. Add all the salad ingredients and vinaigrette. Toss until all items are well coated. Serve this salad cold with fresh torn basil leaves.

Buon appetito!