



## Cheese Tortellini

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### Spring Tortellini Salad

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*Makes several side portions.*



2.0 lb. Cheese Tortellini (81701)  
½ Cup frozen peas, thawed  
½ Cup Marinated Artichoke Hearts  
½ Cup Radish  
1 Cup pea shoots  
2 TBL Sunflower seeds, toasted  
¼ Cup Peppercorn Ranch Dressing  
2 TBL Fresh Dill  
2 TBL Red Wine Vinegar  
Salt & Pepper

1. Prepare vegetables. Cut radish ½" julienne cut, cut artichoke hearts into bite size pieces if necessary, chop fresh herbs.
2. Separately cook Tortellini. Bring 4 quarts of water to a rolling boil, add Tortellini and cook until internal temperature reaches 165°F or approx. 2 1/2-3 minutes. Quickly cool under cold running water and set aside.
3. Combine ranch dressing and red wine vinegar, set aside.
4. Fold together the dressing and pasta. Combine with all remaining ingredients and mix evenly.
5. Cover and refrigerate for best results. Add salt and pepper before serving to taste.



#### \*\*\*Chef's Notes\*\*\*

- Use any creamy ranch style dressing, a parmesan peppercorn style is ideal.
- In place of, or in addition to pea shoots you can use arugula
- In place of, or in addition to fresh dill, add your favorite fresh herbs such as parsley, basil, even mint.
- Using marinated jarred artichoke hearts is best, you can even reserve some of the liquid to add to the dressing. About 1-2 tablespoons
- If being made in advance, just before serving, add another tablespoon or two to brighten up the flavors and texture.
- Add grilled chicken and make a complete meal vs a side item.