



Summer Tortellini Salad with Homemade Italian Dressing

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Ingredients | Tortellini Salad

- 1 package of cheese tortellini
- 1 package of tomato mozzarella tortellini
- 1 large green bell pepper, roughly cut into long strips
- 1 large red bell pepper, roughly cut into long strips
- 1/2 medium cucumber, roughly cut into long strips
- 1 cup cherry tomatoes

For garnish:

- Parsley, roughly chopped
- Green onions, roughly chopped
- Salt & pepper, to taste

Preparation

1. Bring a pot of water to a boil and cook tortellini according to instructions.
2. Drain tortellini and briefly run under cold water.
3. Place tortellini in a bowl and set aside.
4. Using your Vitamix, be sure the lid is on with the lid plug removed.
5. Start your machine on Variable speed 1 or 2.
6. Drop the bell pepper strips, cucumber strips and tomatoes into the blender one at a time.
Note: For a chunkier chop, use a slower Variable speed and blend for a short period of time.
For a finer chop, use a faster Variable speed and blend for longer.
7. Strain the peppers, cucumber and tomatoes to remove the excess juice.
8. Gently mix the chopped peppers, cucumber and tomatoes with the tortellini.
9. Season lightly with salt & pepper.
10. Drizzle **Homemade Italian Dressing** over the pasta salad, to taste.
11. Garnish with fresh parsley and chopped green onions.
12. Serve chilled.

Italian Dressing recipe on next page

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Ingredients | Italian Dressing

- ¾ cup olive oil
- ¼ cup red wine vinegar
- 1 garlic clove, minced
- 1 teaspoon dried oregano leaves
- 1 teaspoon kosher salt
- ½ teaspoon freshly ground black pepper

Preparation

1. Combine all the ingredients in a Vitamix.
2. Blend on Variable speed 2 or 3 until well combined.
3. Pour dressing into a mason jar and store in fridge.
4. Dressing can be stored for up to one week.
5. Shake before pouring.

Enjoy!