

Balsamic Tortellini Pasta Salad

Serves: 8 to 10

Ingredients:

1 pound cheese-filled tortellini pasta (or a family-size package, which is just over one pound)

1/3 cup extra virgin olive oil, plus one tablespoon for the pasta

3 tablespoons balsamic vinegar

1 teaspoon dried oregano

¼ teaspoon garlic powder

½ teaspoon kosher salt

¼ teaspoon black pepper

¾ cup Genoa salami, slice each round into quarters

2 cups baby spinach

1 bell pepper, small-diced

1 cup grape tomatoes, halved

½ cup red onion, thinly sliced

1 cup zucchini, thinly sliced and cut into half-moons

Directions:

Fill a large pot with water and bring to a boil over high heat. Add the tortellini and cook according to the directions on the package (about 5 minutes). Drain the pasta in a colander and rinse the tortellini under cold water to stop the cooking process. Transfer the cooled pasta back to the large pot and toss with 1 tablespoon of olive oil. The pasta may be prepared up to 24 hours in advance and refrigerated until you are ready to assemble the salad.

In a small bowl, add the remaining ½ cup of olive oil, vinegar, oregano, garlic powder, salt and pepper. Whisk vigorously until well combined and fully emulsified. The dressing may be prepared in advance and refrigerated for up to one week. Shake vigorously before serving.

Pour half of the dressing over the tortellini and toss to combine. Add the salami, spinach, bell pepper, tomatoes, onion and zucchini. Add the remaining dressing and stir until the ingredients

are well combined. Serve immediately or refrigerate overnight. If refrigerated, add another tablespoon of olive oil to the salad and toss just before serving.