

Tortellini Salad with Galbani® Fresh Mozzarella Marinated

Makes 10 to 12 servings

Italian Dressing Ingredients:

3 to 4 Tbsp Galbani® Fresh Mozzarella Marinade

1 Tbsp white wine vinegar

1 lemon, juiced

Salt and pepper to taste

Instructions:

In a small bowl, whisk fresh mozzarella marinade, white wine vinegar, lemon juice, and salt and pepper to taste. Cover and refrigerate for 30 minutes.

Tortellini Salad Ingredients:

2 - 16 oz packages refrigerated cheese tortellini

1 jar marinated artichoke hearts, drained

1½ cups black or kalamata pitted olives, sliced

1½ cups multicolor cherry tomatoes, halved

8 large basil leaves, chiffonade cut

½ package 40 oz Galbani® Fresh Mozzarella, Marinated (about 30 balls) Italian Dressing (See recipe above.)

Instructions:

Cook tortellini according to package directions. Do not overcook. In a large bowl, place cooled tortellini, artichokes, olives, tomatoes and basil. Using a slotted spoon, add fresh mozzarella and gently stir. Add Italian Dressing. Gently stir until dressing is incorporated. Cover. Chill in the refrigerator for a minimum of 30 minutes.

For more recipe ideas, go to Costco.com and search: Quick & Easy

