

RECIPE

TORTELLINI SALAD w/ FRESH TOMATO VINAIGRETTE

INGREDIENTS:

- 2 lbs cheese tortellini
- 2 tbsp extra virgin olive oil, plus 1 1/4 cup
- 4 cups fresh tomatoes, chopped (its about 5 tomatoes)
- 3 tbsp chopped tarragon
- 4 tbsp chopped flat leaf parsley
- 4 tbsp basil, chiffonade
zest of 1 lemon
- 6 tbsp lemon juice
- 2 lbs mozzarella (about 30 slices)
- 3 cups baby arugula
salt and freshly ground black pepper
Pecorino Romano, shaved

DIRECTIONS:

Salt boiling water and cook tortellini according to package directions. I used the frozen bags of tortellini. They cook up in about 5 minutes. Drain and set aside in a bowl and drizzle 2 tbsp olive oil to coat. Set aside to cool while you make the vinaigrette.

Meanwhile in a large mixing bowl, Combine fresh chopped tomatoes, tarragon, parsley, basil, lemon zest and lemon juice, olive oil, salt an pepper and stir to combine. Add the room temperature tortellini, and 1 1/2 cup of arugula to the tomato vinaigrette and toss.

take the slices of fresh mozzarella and line the perimeter of a large platter with them. Pour the tortellini salad in the middle of the platter and place the remaining baby arugula on top. Shave some Pecorino Romano over top and serve.

Serves: 15-20