



**RECIPE NAME:** Pesto Tortellini Salad

**FROM THE KITCHEN OF:** Madison Andropolis '18

### INGREDIENTS:

20oz cheese tortellini  
3 cups cherry tomatoes, halved  
1 ear of corn, roasted or 1 1/2 cups of canned corn  
1 cucumber, sliced and diced  
1 cup feta cheese, crumbled  
1/2 cup mozzarella cheese, diced  
3-4 Tbsp basil pesto  
3 Tbsp extra virgin olive oil  
Juice from 1/2 lemon  
Salt, pepper, and garlic salt to taste

### OPTIONAL

1 red pepper, diced  
1 yellow onion, chopped and sauteed  
1/4 cup sun dried tomatoes  
1 avocado, diced

### INSTRUCTIONS:

Cook the tortellini according to the package instructions, strain and set aside. Dice and sauté 1 yellow onion until translucent and then add 1/4 C sun dried tomatoes for 2-3 minutes. Half the cherry tomatoes, slice the cucumber and red pepper into bite size pieces, dice 1 avocado, cube 1/2 C mozzarella cheese, and crumble 1 C feta cheese. Mix them all together in a large bowl and add in the onion and sun dried tomatoes. Fold in the tortellini, 3-4 Tbsp basil pesto, 3 Tbsp olive oil. Top with lemon juice, salt, pepper, and garlic salt to taste.

