



Tortellini Salad

Italian Tortellini Salad with Tomatoes and Arugula



Easy



2 Servings



15 min.



Pasta salads are a true potluck classic. An Italian tortellini salad offers a wonderful change of pace, because no matter how tortellini are filled—they have a great texture and flavor. Whether with meat or vegetarian, tortellini are quick to make—and are sure to be devoured in no time. With this recipe for an Italian tortellini salad, you can whip up a delicious salad in the blink of an eye. And if you have a little time left over, Italian cuisine offers many other salads, such as Insalata Caprese, Insalata Panzanella, or spaghetti salad, which all look great on any buffet table.¶

Ingredients

500 g tortellini
2 tbsp ORO di Parma
Pesto Rosso
150 g cherry tomatoes
80 g walnuts
100 g arugula

Step 1: The Preparation

To make the tortellini salad, start by cooking the tortellini according to the package instructions. When they float to the surface, they're done. Of course, you can also make the tortellini yourself and fill them however you like. You can find out how to do that in our kitchen secret, "Make Your Own Tortellini."

Step 2: The Tortellini Salad

Toast the walnuts in a pan without oil. Then wash the arugula and cut it into bite-sized pieces. Wash the cherry tomatoes as well, then cut them in half. Now mix all the ingredients together with the ORO di Parma Pesto Rosso—and your tortellini salad is ready! It tastes best if you let it sit for a few hours or overnight. Of course, you can also enjoy it right away. Buon appetito!

Used products:



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