

Tortellini and Antipasto Salad with Italian Vinaigrette

For the Salad

1 9-oz. package cheese tortellini
5 oz. baby arugula, baby spinach, or other mixed greens
1 cup cherry tomatoes, chopped
3 tbs. red onion, diced
4 oz. mozzarella cheese, chopped
¼ salami, cut into slices
Handful of marinated artichokes

For the Italian Vinaigrette

¼ cup extra-virgin olive oil
¼ cup red wine vinegar
1 tbs. Dijon mustard
1 tsp. Italian seasoning
Pinch white sugar
½ tsp. Kosher salt
¼ tsp. freshly ground black pepper

Cook the tortellini according to package directions, drain, then rinse. Arrange arugula on the bottom of a large serving bowl. Arrange remaining salad ingredients on top.

Combine all ingredients for the Italian vinaigrette in a mason jar or other dish with a tight lid. Shake until well combined.

Drizzle dressing all over salad and toss to combine.

Salad will stay fresh for up to 5 days, covered, in the refrigerator.

Other Possible Additions:

Sliced pepperoncini
Sliced olives (black or pimiento stuffed)
Chopped pepperoni
Chopped cucumbers
Chopped red bell pepper



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