

# 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 lb. 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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