
CONNAISSÉUR

Chilled Tortellini Pesto Salad



This salad is a favorite for lunch or a hot summer eve. It's a perfect choice for a buffet because it looks so inviting when garnished with lemon and pine nuts. It can also be done in individual servings with a bed of lettuce underneath and the garnish on top.

For the very best results be sure to prepare one day before serving. If necessary it can be made 2 days ahead. Makes 10 one cup servings.

ingredients

GROUP A

700 grams / 6 cups Three Cheese Tortellini - fresh, uncooked
1 - 2 Tbsp *Roasted Garlic Olive Oil*

GROUP B

1 cup (1 jar) *Pesto Sauce*
6 Tbsp Parmesan Cheese, grated-preferably Parmigiano-Reggiano
1 1/2 cups Sour cream
1/4 cup *Roasted Garlic Olive Oil*
2 Tbsp *Balsamic Vinegar (Modena)*
2 seven oz. cans Flaked white Albacore tuna, drained
1/2 cup Green onion - cleaned and sliced
To taste Sea salt
To taste Black pepper

GROUP C

2 cups Cherry tomatoes - fresh, cut in half (if desired)
1/4 cup Pine nuts – washed

1 Whole

Lemon, cut in 8 wedges

instructions

1. Cook the pasta according to package instructions, until “al dente”. Rinse in cold water and drain thoroughly. Toss the Roasted Garlic Olive Oil into the drained pasta to prevent sticking.
2. In a large bowl mix the ingredients in Group B together. Toss the pasta into the Pesto mixture and fold until evenly distributed. At this point it will look like there is far too much sauce for the pasta, but this will be absorbed by the pasta as it rests. Cover the mixture and refrigerate overnight.
3. Remove the salad from the fridge. Carefully fold the cherry tomatoes into the mixture. Place the salad in a large serving bowl and garnish with pine nuts and lemon wedges.

Please note: We have used cherry tomatoes to create this salad, but you could also use roasted red peppers, sun dried tomatoes or Kalamata olives.