



Tortellini Antipasto Salad

SERVES

- 35 portions, requires 5 oz spoodle
- 13 tortellini per portion

INGREDIENTS

- 1 bag 830WG four cheese tortellini (5 lbs)
- 1 ½ cups red peppers, diced
- 1 ½ cups yellow peppers, diced
- 2 cups green peppers, diced
- 2 cups tomatoes, chopped
- 1 cup scallions, thinly sliced
- 1 lb turkey ham or turkey salami, diced
- 1 cup Parmesan cheese, grated or shredded
- 3 cups Italian dressing

PREPARATION

- Keep tortellini frozen until ready to use in salad
- Heat water to a full boil (use 3 quarts of water for each 1 lb of tortellini)
- Add the frozen tortellini to the boiling water. Gently stir the contents, initially and periodically, to prevent sticking
- Boil the tortellini for approximately 3-4 minutes; the tortellini will begin to float
- Cooking equipment, equipment settings, and kitchen conditions will vary so cooking time may need adjusting
- Cook all food thoroughly to 165°F
- Drain water from tortellini and run under cold water to cool down
- Add remaining ingredients and toss to coat evenly
- Allow to sit in room temperature for 30 minutes before serving (No longer than 1 hour without refrigeration)
- Serve cold

CN CONTRIBUTIONS

2 m/ma, 1 oz eq grain, ¼ cup veg

SERVING SUGGESTIONS

Serve with our breadsticks (62101) or garlic knots (62200/81002) to ensure your grain requirements are met

NUTRITION FACTS PER SERVING*

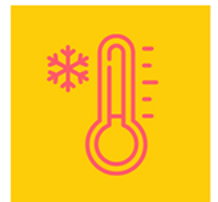
Calories 200	Total Fat 8g
Sat Fat 2g	Sodium 500mg

*This is an approximation of the final nutritional data and will vary based on the actual products you choose to use in the recipe

CHEF TIPS



Prepare from frozen



Serve cold

RECIPE VIDEOS

Instructional videos are available at www.tastybrandsk12.com/pastabilities



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