

Tortellini Antipasto Salad



Ingredients (Serves 35)

- 5 lb. Cheese Tortellini (#00830WG)
- 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

Directions

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

CN Crediting

2
m/ma

1
oz eq
gr

1/4
cup
veg

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



Cook from
frozen



Serve
cold

