**TORTELLINI SALAD**

**Ingredients**

1 (16 oz.) pkg. refrigerated cheese tortellini

6 oz. sliced pepperoni, quartered

4 green onions, sliced

1 (6 oz.) can black olives, sliced

1 (6.5 oz.) jar marinated artichoke hearts, drained and chopped

1 green bell pepper, diced

6 oz. mozzarella cheese, diced

1/3 c. canola oil

1½ Tbsp. balsamic vinegar

1½ Tbsp. distilled white vinegar

1 tsp. dried Italian herb seasoning

½ tsp. salt

¼ tsp. pepper

**Directions**

1. Cook the tortellini according to package instructions, drain in a colander set in the sink, and rinse with cold water.
2. Place the tortellini, pepperoni, green onions, olives, artichoke hearts, and mozzarella cheese in a large salad bowl.
3. Whisk together the olive oil, balsamic vinegar, white vinegar, Italian seasonings, and salt and pepper in a bowl, and pour over the salad ingredients.
4. Gently stir to combine, and refrigerate to chill before serving. For even better flavor, let chill in refrigerator for at least 2 hours before serving.
5. For Foods 2 Class Lab Purposes – do not chill in refrigerator. When done, share the dish with the class.

Serves 8