

Description



This super easy side dish is filled with cheese tortellini, fresh garden vegetables, and finished with flavorful Pesto Olive Oil. It's great served warm or cold as a side dish or light summer entrée.

Ingredients:

- 20 ounces refrigerated cheese tortellini
- 1 pint cherry tomatoes, halved
- 1 medium zucchini, halved, sliced
- The Olive Tap's [Pesto Olive Oil](#)
- Seasonello® Herbal Sea Salt to taste
- Your favorite [Olive Tap Extra Virgin Olive Oil](#) to quick sauté zucchini

Directions:

1. In a pot of boiling, salted water, cook tortellini according to package directions for al dente pasta. Drain and rinse with cold water until tortellini is room temperature. Place tortellini in a large bowl.
2. While pasta is cooking, heat approximately 1 Tbls Extra Virgin Olive Oil in skillet, add zucchini in a single layer and sauté just enough to leave it firm but to bring out its natural sweetness and reduce the bitterness.
- 3.

Add prepared cherry tomatoes.

4. Drizzle with desire amount of Pest Olive Oil and toss to coat. Season with Seasonello to taste.
5. Serve warm or refrigerate for 1 hour before serving to allow flavors to meld.

This dish can also be served as a light summer entrÃ©e.

Recipe by Karen, Colorado Springs

Date

09/20/2024