

## 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 oz. 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 T. 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 Pesto 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 entrée.

Recipe by Karen, Colorado Springs

Recipe originally appeared at <https://theolivetaprecipes.com/recipes/pesto-tortellini-salad/>

[Back to Recipes](#)

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