

## **TORTELLINI SALAD FOR OLIVIA'S BIRTHDAY**

*serves 12*

18-20 oz. fresh cheese tortellini (find in cold case)  
2 small zucchini, cut into matchstick size pieces  
1 small yellow squash, ditto  
1 red sweet pepper, ditto  
1 yellow sweet pepper, ditto  
1 green or orange sweet pepper, ditto  
1/4 c minced red onion  
1/4# hard salami, cut into 1/4" slices  
1/3 c fresh basil, shredded (keep out 1 T for top of dish)  
1/2 c freshly-grated Parmesan cheese (keep out 2T for top of dish)  
3 cloves garlic, minced  
3T red wine vinegar  
2T Dijon mustard  
1/3 c Extra-virgin olive oil  
Kosher salt; Freshly-ground Pepper

In 8 qt. stock pot, bring 5-6 qts. well-salted water to boil. Add fresh tortellini and cook about 8 min or according to package directions.

Meantime, make dressing: In large bowl (or food processor), whisk together red wine vinegar, garlic and Dijon mustard. Slowly pour in olive oil and whisk until emulsified (creamy and satiny). Add salt and pepper and stir well. Set dressing aside.

Drain tortellini while still a tad al dente and, while hot in colander, add all zucchini and yellow squash. Stir gently to let heat of pasta cook the squash just a tad. Allow pasta and squash to cool, stirring periodically.

Add sliced peppers, salami, all but 2 tablespoons parmesan and all but 1 tablespoon fresh basil. Stir gently; tortellini can fall apart easily. Drizzle most of dressing onto salad and combine. (Save some dressing to add right before serving) Refrigerate until needed or overnight. To serve, add extra dressing and taste salad for seasoning. Add salt and pepper as needed. Garnish with reserved basil and parmesan cheese.

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