

PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

PESTO TORTELLINI PASTA SALAD

20 – 24 ounces fresh cheese tortellini

1 cup basil pesto

1½ cups cherry tomatoes, sliced in half

12-16 ounce container fresh mozzarella

balls, drained

1/4 cup red onion, diced

- 1. Bring a large pot of salted water to a boil over medium-high heat.
- 2. Stir in the tortellini and cook for 90 seconds. Don't overcook the pasta.
- 3. Drain the pasta and rinse under cold water until the pasta is cool.
- 4. Add the drained tortellini to a large bowl.
- 5. Add in pesto, tomatoes, cheese, and onion.
- 6. Toss to combine.
- 7. Serve immediately or cover and chill until ready to serve.

www.ihearteating.com/pesto-tortellini-pasta-salad/#recipe