

Greek Tortellini Salad by Lynn's Recipes



Lynn demonstrates how to make a Greek Tortellini Salad. This would be a great side dish or you could even have it for lunch. It is also great for a potluck or picnic.

Ingredients:

For the salad:

- 20 ounces package refrigerated cheese tortellini
- 1-1/2 cups grape tomatoes, cut in half
- 1 large cucumber, chopped
- 1 cup kalamata olives, pit removed and chopped
- ½ red onion, chopped
- ¾ cup crumbled feta cheese

For the dressing:

- ¼ cup extra virgin olive oil
- 3 Tablespoons red wine vinegar
- 1 clove garlic, minced
- ½ teaspoon dried oregano
- Salt and pepper to taste

Bring a large pot of salted water to a boil. Cook the tortellini according to the package directions. Drain the tortellini and rinse with cold water.

Place the tortellini in a large bowl. Add the tomatoes, cucumber, olives, red onion and feta cheese.

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In a small bowl, whisk together the olive oil, vinegar, garlic, oregano, salt and pepper. Pour the dressing over the salad and stir until salad is well coated. Serve immediately or place in the refrigerator.

Salad will keep in the refrigerator for up to 3 days.

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Lynn's Recipes: October 2013
www.lynnrecipes.com

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