

Tortellini Salad with Asparagus and Fresh Basil Vinaigrette

Serves - 4 to 6

Active time – 30 minutes

Total Time – 45 minutes

- 1 pound thin asparagus, trimmed and cut into 1” lengths
 - Salt and pepper
 - 1 pound dried cheese tortellini
 - 3 Tablespoons lemon juice, plus extra for seasoning.
 - 1 shallot, minced
 - 2 garlic cloves, minced
 - ½ cup extra virgin olive oil
 - 12 ounces cherry tomatoes halved
 - 1 ounce Parmesan cheese grated (1/2 cup)
 - ¾ cups chopped fresh basil, mint or parsley
 - ¼ cup pine nuts, toasted
1. Bring 4 quarts water to boil in large pot. Fill large bowl half way with ice and water. Add asparagus and 1 Tablespoon salt to boiling water and cook until crisp-tender, about two minutes. Using slotted spoon, transfer asparagus to ice water and let cool, about 2 minutes. Drain and pat dry.
 2. Return pot of water to boil. Add tortellini and cook, stirring often, until tender. Drain tortellini, rinse with cold water, and drain again, leaving tortellini slightly wet.
 3. Whisk lemon juice, shallot, garlic, 1 teaspoon salt and ¾ teaspoon pepper together in large bowl. Whisking constantly, drizzle in oil. Add tortellini and toss to combine.
 4. Add asparagus, tomatoes, Parmesan, basil, and pine nuts and gently toss to combine. Season with salt, pepper, and extra lemon juice to taste. Serve.

To Make Ahead:

- Cool tortellini can be tossed with half of vinaigrette; refrigerate tortellini mixture, cooked asparagus and remaining vinaigrette separately for up to 2 days.
- To serve, bring tortellini mixture, asparagus, and vinaigrette to room temperature: Whisk vinaigrette to recombine, and then stir ¼ cup boiling water and vinaigrette into tortellini mixture to refresh and continue with step 4.