

HERBACEOUS TORTELLINI PASTA SALAD



All bold items artfully crafted by Olivelle

Yield: 4

Prep Time: 10 minutes

Cook Time: 20 minutes

INGREDIENTS:

- 1 Bunch Asparagus
- ½ cup **Garlic & Herb Infused Olive Oil**, divided
- 1 ½ cups Basil Leaves
- ¼ cup Almonds
- ¼ cup plus 2 Tbsp **Roasted Garlic Balsamic Vinegar**, divided
- 1 ½ tsp **Roasted Garlic Sea Salt**
- 2 tsp **Herb & Garlic Dipper & Seasoning**
- 4 cups Frozen Tortellini
- ½ cup Cherry Tomatoes, halved
- 8 oz Mozzarella Balls

INSTRUCTIONS:

1. Preheat the oven to 400F and line a baking sheet with parchment paper.
2. Cut asparagus into 1 inch pieces and drizzle with 2 Tbsp olive oil and ½ tsp salt. Place in the oven and roast for 8-10 minutes or until asparagus is bright green and tender.
3. In a food processor combine basil, almonds, 2 Tbsp balsamic vinegar, ¼ cup olive oil, 1 tsp sea salt, and dipper.
4. Bring a large pot of water to a boil, cook tortellini to package directions. Drain and add to a large bowl toss with 2 Tbsp olive oil and ¼ cup balsamic vinegar.
5. Toss the pasta with the pesto, then top with tomatoes, mozzarella balls, and roasted asparagus. Enjoy!