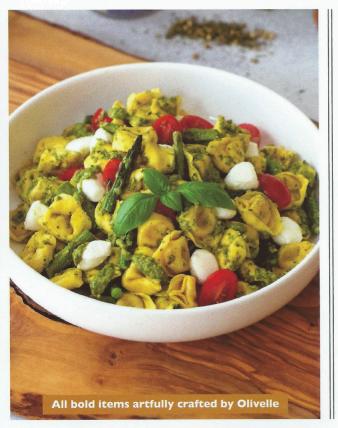
## HERBACEOUS TORTELLINI PASTA SALAD



Yield: 4 Prep Time: 10 minutes Cook Time: 20 minutes

## INGREDIENTS:

I Bunch Asparagus

1/2 cup Garlic & Herb Infused Olive Oil, divided

I 1/2 cups Basil Leaves

1/4 cup Almonds

1/4 cup plus 2 Tbsp Roasted Garlic Balsamic Vinegar, divided

1 1/2 tsp Roasted Garlic Sea Salt

2 tsp Herb & Garlic Dipper & Seasoning

4 cups Frozen Tortellini

1/2 cup Cherry Tomatoes, halved

8 oz Mozzarella Balls

## **INSTRUCTIONS:**

- Preheat the oven to 400F and line a baking sheet with parchment paper.
- 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.
- In a food processor combine basil, almonds, 2 Tbsp balsamic vinegar, ¼ cup olive oil, 1 tsp sea salt, and dipper.
- 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.
- Toss the pasta with the pesto, then top with tomatoes, mozzarella balls, and roasted asparagus. Enjoy!