

MORTON & BASSETT SPICES®

Greek Tortellini Salad



- 20 ounces fresh cheese tortellini
- 3 tablespoons red wine vinegar
- 2 teaspoons Morton & Bassett Garlic Powder
- 1 tablespoon Morton & Bassett Italian Herb Blend
- ¼ teaspoon Morton & Bassett Coarse Ground Black Pepper
- 1 teaspoon Morton & Bassett Red Chili Flakes
- ¼ cup olive oil
- 1 English cucumber, chopped
- ½ red onion, chopped
- 2 cups cherry tomatoes, sliced in half
- ½ cup kalamata olives, sliced in half
- 1 cup crumbled feta cheese
- ½ lemon

Start by boiling a large pot of salted water. Cook tortellini according to package directions and strain. In a small bowl, add olive oil, red wine vinegar, M&B Garlic Powder, M&B Italian Herb Blend, and M&B Coarse Ground Black Pepper. Mix and set dressing aside. Add tortellini into a large serving bowl. Add cucumber, red onion, tomatoes, kalamata olives, and feta cheese. Pour dressing over salad. Garnish with M&B Red Chili Flakes and a squeeze of lemon juice. Mix thoroughly.

Servings: 4 | Time: 25 minutes



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