

# GREEK TORTELLINI SALAD

**PREP TIME**  
10 MINS

**TOTAL TIME**  
20 MINS

**YIELD**  
8 SERVINGS

## INGREDIENTS

FOR THE SALAD:

- 1 (20 ounce) 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
- 1/2 red onion, chopped
- 2/3 cup crumbled feta cheese

FOR THE DRESSING:

- 1/4 cup extra virgin olive oil
- 3 tbsps red wine vinegar
- 1 clove garlic, minced
- 1/2 tsp 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, careful not to overcook. 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.

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.

