



Tortellini Salad

- 1 pound frozen or freeze dried cheese tortellini**
- 1 red bell pepper, diced**
- 2 cups broccoli florets, blanched**
- 1/2 cup toasted pinole nuts**
- 1/2 cup dry salami, julienned**
- 8 ounces fresh frozen or jarred basil pesto**
- 1/4 cup olive oil**



Follow the directions on the package of tortellini and cook it until done. If you are using the freeze dried type you should cook it the day before, coat it with the olive oil and refrigerate until ready for use.

Cut the broccoli florets into bite-sized pieces while raw. Blanch them by placing them in boiling water for about 2 minutes and then rinsing with cold water to stop the cooking process.

In large bowl, combine all ingredients and toss together. This salad tastes best when served at room temperature.