



## Basil Tortellini Salad

*With refrigerated tortellini and fresh basil, this recipe is a shoo-in for a stylish, fresh-focused replacement for everyday pasta salad. It's perfect for picnics.*

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| <b>1 package (9 oz) refrigerated<br/>cheese tortellini</b>    | <b>3 tbsp chopped fresh basil</b>                                  |
| <b>1 cup broccoli florets</b>                                 | <b>2 tbsp grated Parmigiano-<br/>Reggiano cheese</b>               |
| <b>1 small red bell pepper,<br/>cut into bite-size strips</b> | <b>1 tbsp milk</b>   |
| <b>¾ cup thinly sliced carrot<br/>(1 large)</b>               | <b>½ tsp ground black pepper</b>                                   |
| <b>½ cup mayonnaise or salad<br/>dressing</b>                 | <b>1 garlic clove, minced</b>                                      |
|   | <b>2 tbsp pine nuts or chopped<br/>walnuts, toasted (optional)</b> |
|   | <b>Milk (optional)</b>   |

- 1.** Cook pasta according to package directions; drain. Rinse pasta with cold water; drain again.
- 2.** In a large bowl, combine pasta, broccoli florets, bell pepper strips and sliced carrot.
- 3.** For dressing, in a small bowl, stir together mayonnaise, basil, Parmigiano-Reggiano cheese, 1 tbsp milk, black pepper and garlic. Pour dressing over pasta mixture; toss gently to coat. Cover and chill 4 to 24 hours. Before serving, stir in nuts (if using). If necessary, stir in additional milk to moisten. Makes 6 servings.

Nutrition Facts per serving: 288 cal., 18 g total fat (4 g sat. fat), 28 mg chol., 297 mg sodium, 23 g carb., 1 g fiber, 8 g protein.