

Tortellini Pasta Salad

Feel free to adapt this recipe to your family's tastes and your dietary preferences. You can reduce the amount of tortellini to moderate the carbohydrate content. Eliminate pasta altogether and use garbanzo beans instead to go gluten-free. Omit the pepperoni slices if you prefer a vegetarian option. That's why this salad is so flexible and still so delicious. Just as tasty the next day which makes it a great choice for preparing in advance.

Makes 8 servings

19 oz packaged tortellini
1 pint cherry grape tomatoes, cut in half
1 medium yellow bell pepper, diced
½ medium red onion, diced
¼ cup sliced black olives
½ cup artichoke hearts, quartered
5 oz bag baby spinach leaves
½ cup pepperoni slices, quartered
½ cup shredded parmesan cheese
1 cup Italian or Greek salad dressing

Directions:

Cook pasta according to package directions. Drain and rinse. Place the pasta in a large bowl and add grape tomatoes, bell pepper, red onion, olive slices, artichoke hearts, spinach leaves, and pepperoni slices. Toss with parmesan cheese and salad dressing. Cover and refrigerate a few hours before serving; or divide evenly into 8 containers if meal prepping.

