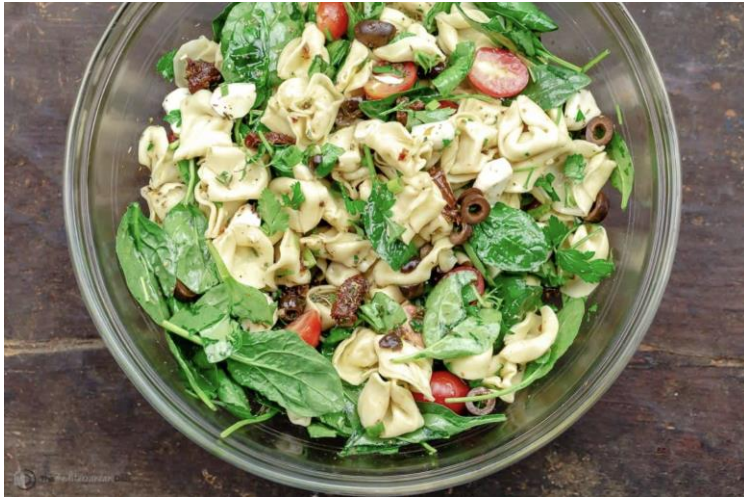


Spinach Tortellini Salad



Prep time: 20 minutes

Cooking time: 7 minutes

Servings: 8

Ingredients:

For the Salad

- 1 pound fresh tortellini pasta, (ricotta-stuffed or cheese-stuffed is good here. You can find it in the fridge section at your grocery store)
- 2 cups baby spinach (packed)
- 1 cup cherry tomatoes (halved)
- 1 cup fresh parsley or cilantro (chopped)
- 1 cup fresh basil (chopped)
- 1 cup baby mozzarella balls or crumbled feta
- 1/2 cup sundried tomatoes in oil (chopped, drained)
- 1/2 cup olives (sliced, any kind you like)

For the Dressing

- 1/4 cup fresh lemon juice, juice of 2 large lemons

- **1 to 2 teaspoons dried oregano**
- **1 large garlic clove minced**
- **¾ teaspoon kosher salt**
- **¾ teaspoon black pepper**
- **¾ cup extra virgin olive oil**

Directions:

- **Cook the tortellini pasta in salted boiling water according to package instructions (about 5 to 7 minutes). Drain and rinse in cold water.**
- **Transfer the pasta to a large bowl. Add the rest of the salad ingredients and toss gently.**
- **In a small bowl, combine the garlic, lemon juice, olive oil, and oregano. Add a big pinch of kosher salt and black pepper. Whisk to combine.**
- **Pour the dressing over the salad. Toss to combine.**
- **For best flavor, allow the salad to rest for 30 minutes or so for the flavors to meld before serving. Transfer to a platter and serve.**

Recipe compliments of <https://www.themediterraneandish.com/>