



Show Off Tortellini Salad (adapted from The Best of Bridge Series Cookbooks)

- 2 - 10 ounce packages tortellini (I used pesto filled)
- 2 cups broccoli florets
- 1 - 14 ounce can artichoke hearts, quartered
- 1 - 14 ounce can pitted black olives
- 2 cups cherry tomatoes (whole)
- 1/2 sweet onion, finely chopped
- 1 cup freshly grated parmesan cheese
- 1 - 16 ounce bottle vinaigrette (I used Sun Dried Tomato)

In a large pot of boiling water, blanch broccoli florets for 15 seconds. Remove and immediately plunge into ice water bath to stop their cooking. Drain very well. Cook tortellini according to package directions. Drain and cool on a sheet pan until room temperature.

In a large bowl, combine all ingredients and refrigerate a minimum of 4 hours to blend flavors (overnight is best). Serves 8 to 10. *Note - if you wish, add 1 pound cooked and cleaned shrimp or 1/2 pound of sliced mini pepperoni just before serving.*