

Tortellini Salad Skewers

From the kitchen of Nancy Vondrak

Ingredients:

1 (9 ounce) package refrigerated cheese tortellini
1 (8 ounce) package frozen sugar snap peas
4-inch wooden skewers
1 pint grape tomatoes cut in half
Mustard-Dill Vinaigrette

Instructions:

1. Cook tortellini according to package directions. Rinse under cold running water.
2. Place sugar snap peas in a small bowl; cover with plastic wrap. Microwave at HIGH 2 minutes. Rinse under cold running water.
3. Thread each skewer with 1 sugar snap pea, 1 tortellini, and 1 tomato half.
4. Place skewers in a 13 X 9 inch baking dish.
5. Pour Mustard-Dill Vinaigrette over skewers, turning to coat. Cover and chill 4 hours.
6. Transfer skewers to a serving platter; discard and remaining vinaigrette.

Mustard-Dill Vinaigrette:

Ingredients:

½ cup white wine vinegar
2 tablespoons chopped fresh dill
3 tablespoons Dijon mustard
2 pressed garlic cloves
2 teaspoons sugar
1 ¼ cup olive oil
Kosher salt and pepper

Instructions:

1. Whisk together first 5 ingredients.
2. Add olive oil in a slow steady stream, whisking constantly until thoroughly combined.
3. Whisk in salt and pepper to taste.