

Greek Tortellini Salad



1 20-oz package refrigerated cheese tortellini
1½ cups grape tomatoes, cut in half
1 large cucumber, chopped
1 cup Kalamata olives, pitted & chopped
½ red onion, chopped
¾ cup crumbled feta cheese

Dressing:

¼ cup extra virgin olive oil
3 tablespoons red wine vinegar
1 clove garlic, minced
½ teaspoon dried oregano
Salt and pepper, to taste

Bring large pot of salted water to a boil. Cook tortellini according to package directions. Drain tortellini and rinse with cold water.

In a small bowl, whisk together ingredients for dressing. Pour dressing over salad and stir until well coated. Serve immediately or chill.

Salad will keep in fridge for up to 3 days.

Recipe submitted by

Sonja Voycheske

North Platte Furniture Specialist



Greek Tortellini Salad



1 20-oz package refrigerated cheese tortellini
1½ cups grape tomatoes, cut in half
1 large cucumber, chopped
1 cup Kalamata olives, pitted & chopped
½ red onion, chopped
¾ cup crumbled feta cheese

Dressing:

¼ cup extra virgin olive oil
3 tablespoons red wine vinegar
1 clove garlic, minced
½ teaspoon dried oregano
Salt and pepper, to taste

Bring large pot of salted water to a boil. Cook tortellini according to package directions. Drain tortellini and rinse with cold water.

In a small bowl, whisk together ingredients for dressing. Pour dressing over salad and stir until well coated. Serve immediately or chill.

Salad will keep in fridge for up to 3 days.

Recipe submitted by

Sonja Voycheske

North Platte Furniture Specialist



Greek Tortellini Salad



1 20-oz package refrigerated cheese tortellini
1½ cups grape tomatoes, cut in half
1 large cucumber, chopped
1 cup Kalamata olives, pitted & chopped
½ red onion, chopped
¾ cup crumbled feta cheese

Dressing:

¼ cup extra virgin olive oil
3 tablespoons red wine vinegar
1 clove garlic, minced
½ teaspoon dried oregano
Salt and pepper, to taste

Bring large pot of salted water to a boil. Cook tortellini according to package directions. Drain tortellini and rinse with cold water.

In a small bowl, whisk together ingredients for dressing. Pour dressing over salad and stir until well coated. Serve immediately or chill.

Salad will keep in fridge for up to 3 days.

Recipe submitted by

Sonja Voycheske

North Platte Furniture Specialist



Greek Tortellini Salad



1 20-oz package refrigerated cheese tortellini
1½ cups grape tomatoes, cut in half
1 large cucumber, chopped
1 cup Kalamata olives, pitted & chopped
½ red onion, chopped
¾ cup crumbled feta cheese

Dressing:

¼ cup extra virgin olive oil
3 tablespoons red wine vinegar
1 clove garlic, minced
½ teaspoon dried oregano
Salt and pepper, to taste

Bring large pot of salted water to a boil. Cook tortellini according to package directions. Drain tortellini and rinse with cold water.

In a small bowl, whisk together ingredients for dressing. Pour dressing over salad and stir until well coated. Serve immediately or chill.

Salad will keep in fridge for up to 3 days.

Recipe submitted by

Sonja Voycheske

North Platte Furniture Specialist

