

Pesto Tortellini Pasta Salad

Prep: 14 minutes • Cook: 6 minutes

A bright, Mediterranean-inspired tortellini salad tossed warm with pesto, marinated artichokes, sun-dried tomatoes, spinach, feta, and herbs. It's bold, satisfying, and ready in 20 minutes for dinners, lunches, or entertaining.

Ingredients

- 14 oz (1 package) cheese tortellini
- 1 cup cherry tomatoes (halved)
- 1 (6 oz) jar marinated artichoke hearts (drained and chopped)
- 1/4 cup sundried tomatoes (drained and roughly chopped)
- 1 tablespoon capers (drained and roughly chopped)
- 1/2 cup pesto (homemade or store-bought)
- 2 cups baby spinach
- 1/2 cup red onion (diced)
- 1/3 cup feta cheese (crumbled)
- 2 to 3 tablespoons flat-leaf parsley (chopped)
- to taste salt
- to taste black pepper
- to taste red pepper flakes

Instructions

1. Bring a large pot of salted water to a boil. Cook the cheese tortellini according to package directions until al dente.
2. Drain the tortellini very well (shake off trapped water) and transfer to a large bowl.
3. While the pasta cooks, halve the cherry tomatoes. Drain and chop the marinated artichoke hearts into bite-sized pieces. Drain and roughly chop the sun-dried tomatoes and capers. Dice the red onion and chop the parsley; set all aside.
4. Pour the pesto over the hot, drained tortellini and gently toss to coat evenly.
5. Add the cherry tomatoes, artichoke hearts, sun-dried tomatoes, capers, baby spinach, diced red onion, crumbled feta, and chopped parsley. Toss to combine.
6. Season to taste with salt, black pepper, and red pepper flakes. Serve warm, at room temperature, or chilled.

Tags: Vegetarian, Pasta Salad, Mediterranean, High Protein, Make Ahead, Quick and Easy

Recipe saved with Recipio - recipio.app