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Warm Tortellini and Cherry Tomato Salad

Yield: 6 servings (serving size: 1 1/2 cups)

- 2 (9-ounce) packages fresh cheese tortellini
- 1 1/2 cups (1 1/2-inch-long) slices fresh asparagus (about 1 pound)
- 3 tablespoons red wine vinegar
- 1 tablespoon balsamic vinegar
- 1 tablespoon extra virgin olive oil
- 1/4 teaspoon black pepper
- 4 cups trimmed arugula
- 1 1/2 cups halved cherry tomatoes
- 3/4 cup (3 ounces) pre-grated fresh Parmesan cheese
- 1/2 cup thinly sliced red onion
- 1/3 cup thinly sliced fresh basil
- 1 (14-ounce) can artichoke hearts, drained and quartered

Cook pasta according to package directions, omitting salt and fat. Add asparagus to pasta during last 2 minutes of cook time. Drain. While pasta cooks, combine vinegars, oil, and pepper in a large bowl, stirring with a whisk. Add pasta mixture, arugula, and remaining ingredients; toss to coat.