

Caprese Tortellini Skewers with Herb Vinaigrette

Yield: 20 Mini Skewers

Ingredients:

Herb Vinaigrette

- 1 cup Olive Oil
- 2 tbsp lemon juice
- 1 tsp honey
- ½ cup Chopped fresh herbs, or 2 tbsp dry herbs (Parsley, cilantro, thyme, basil, oregano, chives, dill)
- Pinch of salt and pepper
- ½ tsp sea salt

Skewers

- 1 package tortellini (9oz package)
- 24 grape tomatoes
- 1 package mini mozzarella balls or chunk mozzarella (8oz bag)
- ¾ cup vinaigrette

Directions:

1. Cook tortellini according to the instructions on the packaging and then run under cold water to cool the noodles off.
2. In a large mixing bowl, toss cooled tortellini, mozzarella, and herb vinaigrette together.
3. Place 2 tortellini, 1 grape tomato, and 1 piece of mozzarella on each of the small wooden skewers.
4. Serve immediately or refrigerate for later.

Nutrition Facts

Serving Size	1 Serving	
Amount Per Serving		
Calories	154.2	
	% Daily Value*	
Total Fat	13.8 g	18 %
Saturated Fat	3.2 g	16 %
Trans Fat	0.1 g	
Cholesterol	18.3 mg	6 %
Sodium	239.2 mg	10 %
Total Carbohydrate	4.4 g	2 %
Dietary Fiber	0.2 g	1 %
Total Sugars	1 g	
Added Sugars	0.3 g	1 %
Protein	3.7 g	
Vitamin D	0.1 mcg	0 %
Calcium	94.3 mg	7 %
Iron	0.3 mg	2 %
Potassium	56.1 mg	1 %

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

