

Tortellini, Peach, and Bocconcini Salad



Discover a new way to enjoy tortellini with our tortellini salad featuring peaches, corn, and bocconcini. This unique combination of stuffed pasta, juicy fruit, and crunchy vegetables brings a fresh twist to your summer meals. Perfect for picnics or as a side dish for a BBQ, this salad will delight your taste buds and impress your guests.

Bon appétit!

Preparation 15 min

Cooking 10 min

Servings 6

Nutrition Facts (per serving)

Calories 525

Fat 21

Carbohydrates 62

Fibre 5

Protein 22

Sodium 750

Ingredients

- 500 g cheese tortellini
- 100 g (about 8 thin slices) prosciutto
- 3 medium peaches, sliced

- 1 can (340 ml) corn
- 2 cups (500 ml) cherry tomatoes, sliced
- ½ cup (125 ml) fresh basil, chopped

Dressing:

- 3 tbsp (45 ml) olive oil
- 3 tbsp (45 ml) wine vinegar
- 1 ½ tbsp (22 ml) honey
- 1 tbsp (15 ml) Dijon mustard
- 1 garlic clove, minced
- Salt and pepper, to taste

Preparation

1. Cook the tortellini according to package instructions. Drain and let cool slightly.
2. Meanwhile, in a skillet over medium-high heat, cook the prosciutto slices until golden and crispy on both sides. Let cool slightly and chop coarsely.
3. In a large bowl, mix the dressing ingredients together.
4. Add all the salad ingredients and toss well before serving.

Notes

Keeps for 2-3 days in an airtight container in the refrigerator.



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