



Antipasti Tortelloni Salad

with Grilled Asparagus & Tomato



20-30min



4 Servings

If you don't have a grill or grill pan, the veggies in this recipe can be broiled. Preheat the broiler with the top rack 6 inches from the heat source. Place the seasoned asparagus and tomatoes on a rimmed baking sheet and broil for about 8 minutes, then add the scallions to the baking sheet and broil until the tomatoes, asparagus, and scallions are tender and lightly charred, about 2 minutes m...

What we send

- asparagus
- scallions
- 12
- 12
- 3 plum tomatoes
- 2 (3¾ oz) mozzarella ⁷
- 9 oz cheese tortelloni ^{1,3,7}

What you need

- kosher salt & ground pepper
- olive oil
- red wine vinegar

Tools

- colander
- large pot

Allergens

Wheat (1), Egg (3), Milk (7), Sulphur dioxide and sulphites (12). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 970kcal, Fat 55g, Carbs 95g, Protein 35g



1. Prep vegetables

Bring a large pot of **salted water** to a boil. Preheat a grill or grill pan to high. Cut **tomatoes** in half lengthwise. Trim bottom 1-2 inches from **asparagus**. Trim ends from **scallions** and keep them whole. In a large bowl, toss asparagus, tomatoes, and scallions with **2 tablespoons oil** and season with **salt** and **pepper**.



4. Marinate vegetables

Once cool, cut **asparagus**, **tomatoes**, and **scallions** into 1-inch pieces. Add asparagus, tomatoes, scallions **olives**, and **half of the pepperoncini** to the large bowl with dressing and toss to coat. Allow to sit and marinate until step 6.



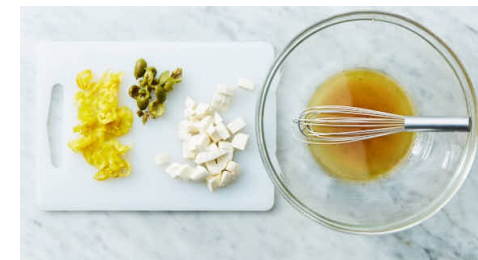
2. Grill vegetables

Reduce grill or grill pan to medium-high heat. Add **asparagus**, **tomatoes**, and **scallions** to grill, in batches if necessary. Grill until tender and charred in spots, turning occasionally. Cook scallions for 3-5 minutes, asparagus for 8-10 minutes, and tomatoes for 8-12 minutes. Transfer vegetables to a cutting board to cool slightly.



5. Cook tortelloni

Add **tortelloni** to boiling water and cook until al dente, about 3 minutes. Drain tortelloni well.



3. Prep ingredients

While **vegetables** grill, coarsely chop **olives**, removing any pits if necessary. Thinly slice **pepperoncini**, if necessary, discarding stems. Cut **mozzarella** into ¼-inch pieces. In same bowl, whisk together **3 tablespoons vinegar** and **½ cup oil**; season to taste with **salt** and **pepper**.



6. Finish & serve

Add **tortelloni** to bowl with **vegetables** and toss to coat. Fold in **mozzarella**. Season to taste with **salt** and **pepper**. Serve **tortelloni salad** topped with **remaining pepperoncini**. Enjoy!