



## CAPRESE TORTELLINI SKEWERS

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### INGREDIENTS

- 1 Package Tortellini, cooked
- 1 package Cherry tomatoes
- Pepperoni or Salami, folded to be bite size
- 1 package bite size mozzarella balls
- Basil, chopped to small bites
- Italian Dressing
- Balsamic Glaze

### DIRECTIONS

1. Cook Tortellini per package instructions. When done drain water and set aside to cool.
2. Create an assembly line that includes the pasta, then pepperoni/salami, then mozzarella, then tomatoes and finally small bits of basil.
3. Take a toothpick and place pasta on toothpick, push to the top, then pepperoni/salami folded into a bite size and pushed to the top, then the mozzarella, then basil. Set aside until all skewers are made.
4. Place skewers in a deep dish (feel free to stack skewers on top of each other).
5. Pour  $\frac{1}{2}$  bottle of Italian dressing over the top and try to coat each skewer.
6. Before serving, put on a serving dish and drizzle with balsamic glaze!

### NOTES

You can make these skewers by adding different meats, cheeses, etc! They are so yummy and a huge hit! I used Gluten Free Tortellini found at my local grocery store, or Whole Foods, or trader joes if needed!