

# Maine Arts Camp

Recipe: Broccoli Tortellini Salad

Chef Charlie Limoggio CEC

Yield:

Quantity	Measure	Ingredient	Special Instructions
6	Slices	Soy imitation bacon	diced
20	Ounces	Cheese tortellini	
½	Cup	Mayonnaise	
½	Cup	Sugar	
2	Teaspoons	Apple cider vinegar	
3	Heads	Broccoli	Cut into florets
1	Cup	Raisins	
1	Cup	Sunflower seeds	
1	Medium	Sweet onion *	Chopped fine

Instructions:

1. Place broccoli florets into colander to be used for draining tortellini
2. Cook tortellini according to package directions, drain over broccoli florets to blanch the vegetable and cool under cold running water. Allow to drain well.
3. Cook diced “bacon” until lightly crisp. Drain and allow to cool
4. In a small bowl, mix together mayonnaise, sugar and vinegar to make the dressing.
5. Combine all ingredients and stir to coat.

\*Such as Vidalia or Georgia Sweets