

Garden Fresh Tortellini Salad

*The Silver Palate Good Times Cookbook, Rosso and Lukins
from Teresa*

1 pound good quality fresh or frozen spinach tortellini
1 pound good quality fresh or frozen egg tortellini
1 head broccoli (1 pound) broken into florets and tender stems sliced
1 pound carrots, peeled and cut diagonally into ¼ inch slices
3 leeks (white part and two inches of green well rinsed, dried and cut into thin julienne
1 large sweet red pepper, cored, seeded, and cut into julienne
1 large sweet yellow pepper, cored, seeded and cut into julienne
½ cup chopped fresh basil
1 egg yoke
2 tablespoon fresh lemon juice
1 tablespoon Dijon style mustard
1 tablespoon balsamic vinegar
1 cup vegetable oil
½ cup olive oil
1 teaspoon dried thyme
finely grated zest of one orange
Salt and freshly ground pepper, to taste

Cook the tortellini in boiling salted water according to package instructions. Drain thoroughly and place in a large bowl.

Cook the broccoli florets, stems, and carrots separately in boiling salted water just until tender. Drain and combine with tortellini.

Blanch the julienne leeks 1 minute in boiling water; drain. Add leeks, red and yellow peppers, and fresh basil to the salad and toss to combine.

Process the yoke, lemon juice, mustard, and vinegar in the food processor fitted with a steel blade for 30 seconds. With the machine running, pour the oils in a thin steady stream through the feed tube to make a light mayonnaise. Add the thyme, orange zest, and salt and pepper to taste. Process to combine.

Pour the dressing over the salad and toss to coat thoroughly, Serve at room temperature or slightly chilled.

8 to 10 portions - Enjoy!

(served at the Sewing Room Hop)