

Kirkland Signature Tortelloni, Pesto & Parmesan Salad

Makes 6 to 8 servings

Ingredients:

- 1.5 lbs Kirkland Signature Five Cheese Tortelloni
- 2 Tbsp olive oil
- 8 oz Kirkland Signature Basil Pesto, or to taste
- 1½ cups Kirkland Signature Parmigiano Reggiano Cheese
- 1 cup packed sun-dried tomatoes, roughly chopped
- 1 cup pitted Kalamata olives, halved, optional
- 1 cup pine nuts, toasted
- 10 oz fresh mozzarella, cubed
- 2 boneless, skinless chicken breasts, grilled and sliced
- 1/4 cup basil leaves, chopped, optional

Instructions:

Boil the tortelloni according to package directions. Adjust cooking time to keep tortelloni slightly firm. Drain. Drizzle with olive oil. Set aside to cool.

In a large bowl, add cooked tortelloni, pesto, Parmigiano-Reggiano, sun-dried tomatoes, olives,, optional, pine nuts and mozzarella. Gently fold until combined. Place salad onto a large serving platter or individual plates. Top with grilled chicken. Garnish with basil, optional.

For more recipe ideas, go to Costco.com and search: Quick & Easy

