

Tortellini Skewers

Yield: 12 - 14 skewers

Recipe: by Greg Strahm, *The Silver Chef*

Tortellini on skewers make a nice passed hors d'oeuvres. They can be served with a lemon parmesan dip, or a creamy pesto dip. You can create a variety of skewers by varying the items between each tortellini.



**2 (9-ounce) bags tricolor cheese tortellini,
cooked according to package**
1 (8-ounce) container mozzarella pearls
1 heavy pinch red pepper flakes
2 tablespoons EVOO

1 (4-ounce) package sliced salami rounds
12 cups cherry tomatoes
12 fresh basil leaves
balsamic glaze, for garnish

- 1) Cook tortellini according to package. Drain and set aside to cool.
- 2) Add EVOO and pepper flakes to mozzarella pearls. Toss to coat.
- 3) Starting with the mozzarella pearls, place one seasoned mozzarella pearl on a cocktail skewer, followed by one first colored tortellini, then one salami round folded in half and folded again. Add one different colored tortellini, followed by a folded basil leaf, followed one of the third color tortellini. End with one cherry tomato
- 4) Place on a serving tray. Drizzle with balsamic glaze and serve with a Lemon Parmesan dip or a pesto dip.