



## Italian Tortellini Antipasto Skewers

Makes: 20 servings

Prep Time: 20 minutes Cook Time: 10 minutes

Total Time: 30 minutes

### Ingredients

#### For the Skewers:

- 1 pound fresh cheese tortellini, cooked and cooled
- 1 cup mixed olives, pitted
- 1 cup cherry tomatoes
- 1 cup marinated artichoke hearts, quartered
- 1 roasted red pepper, cut into bite-sized pieces
- 6 to 8 ounces thinly sliced prosciutto, salami, or a combination of both
- 1 cup fresh mozzarella balls or cubed provolone
- 8-inch wooden skewers

#### For the Lemon Basil Vinaigrette:

- 1 & 1/2 cups fresh basil leaves
- 2 tbsp fresh thyme leaves
- 2 tbsp toasted pine nuts
- 1/4 cup grated Parmesan cheese
- 1/3 cup extra virgin olive oil
- 1 tbsp honey
- 2 tbsp red wine vinegar
- 1 tbsp fresh lemon juice
- Kosher salt, to taste
- Red pepper flakes, to taste

#### For Serving:

- Toasted ciabatta pieces or baguette slices

## Instructions

### Make the Vinaigrette:

Add the basil, thyme, pine nuts, Parmesan, olive oil, honey, red wine vinegar, and lemon juice to a blender or food processor. Blend until smooth. Season with kosher salt and red pepper flakes to taste.

### Prepare the Tortellini:

Place the cooked tortellini and cheese in a large bowl. Add a few spoonfuls of the vinaigrette and gently toss to coat.

### Assemble the Skewers:

Slice the prosciutto in half lengthwise.

Thread the tortellini, olives, tomatoes, artichokes, roasted red peppers, folded slices of prosciutto or salami, and cheese onto skewers. Feel free to vary the order or make each skewer identical.

### Serve:

Arrange the skewers on a serving platter. Drizzle with additional vinaigrette and serve alongside toasted ciabatta pieces or baguette slices. Offer any remaining vinaigrette on the side for dipping or drizzling.

*Inspired by a recipe from Half Baked Harvest*