

**This recipe is a favorite of the Magnano Family!**

### **Napoleon Tortellini Salad**

Makes 6 servings.



- 2 boxes Napoleon Tortellini*
- 1 can (13.75 oz) Napoleon Quartered Artichoke Hearts*
- 2 cups chopped roma tomatoes*
- 1/2 cup chopped green onion*
- 2 Tbsp. Napoleon Capers*
- 1 cup parmesan cheese, shredded*
- 1 cup salami (optional)*
- 1/4 cup Napoleon Extra Virgin Olive Oil*
- 1/4 cup Napoleon Balsamic Vinegar*
- 2 Tbsp. fresh lemon juice*
- salt and pepper to taste*

Bring 4 quarts of water to boil and add tortellini. Boil for 10 minutes, stirring occasionally. When cooked, let settle for 2 minutes. Rinse with cold water and drain. Set aside.

In a large bowl, combine next 5 ingredients and salami (optional). Gently mix in tortellini. In a small bowl, mix olive oil, balsamic vinegar and lemon juice. Pour over salad and mix gently. Salt and pepper to taste.

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