

RECIPE | TOMATOES



# TORTELLINI CAPRESE SKEWERS



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## INGREDIENTS

- 2 dry pints** Pure Flavor® Juno® Bites Red Grape Tomatoes
- 2 sprigs** fresh basil
- 9 oz** cheese tortellini
- 2 cups** mini mozzarella balls
- 1 tbsp** extra virgin olive oil
- 1 tbsp** balsamic vinegar
- Wooden skewers

## DIRECTIONS

- 1** Cook pasta according to package instructions. Drain and rinse with cold water.
- 2** In a medium bowl toss cooked tortellini in olive oil.
- 3** To build the skewers add tomatoes, tortellini, a folded basil leaf, and a mozzarella ball to a wooden skewer. Repeat this process until the skewer is full.
- 4** When all the ingredients are used, add skewers to a serving platter, drizzle with balsamic vinegar & serve!



**20 min**

**15 min** | **5 min**  
PREP. | COOKING



**8**



**easy**