



**TORTELLINI SALAD WITH SUNDRIED TOMATOES & PEPPERONI SAUCE**

- 1 lb spinach tortellini**
- 1 lb cheese tortellini**
- 3/4 cup olive oil**
- 2/3 lb sliced pepperoni**
- 1 cup sundried tomatoes**
- 2 tablespoons Dijon mustard**
- 2 tablespoons lemon juice**
- 2 cloves garlic, chopped**
- 1 teaspoon crushed chile**
- 1/2 cup chopped onion**

**Cook tortellini al dente, drain, and rinse with cold water. Place pepperoni and sundried tomatoes in food processor and chop; add olive oil, garlic, lemon juice, Dijon mustard, and crushed chile. Blend until mixture is a sauce consistency. Pour over tortellini and mix well, adding onion.**