



# Hello Spring!

A CLIENT APPRECIATION EVENT

## Antipasto Tortellini Pasta Salad

- 16-18 oz Fresh Cheese filled Tortellini
- 1 cup Genoa salami, diced small (or about 1/4 lb)
- 1 cup Ham, diced small (or about 1/4 lb)
- 1 cup Cherry tomato halves
- 0.5 cup Bell pepper (orange, yellow and green), diced
- 0.5 cup Black olives, sliced
- 8 oz Fresh mozzarella, pearls or 1 large ball diced

### FOR THE BASIL PESTO VINAIGRETTE:

- 0.5 cup Homemade basil pesto (or use store bought)
- 3 tbsp White wine vinegar
- 2 tbsp Olive oil

Bring a large pot of salted water to a boil and cook the tortellini according to the package directions. Drain and rinse with cold water.

In a large mixing bowl combine the tortellini, salami, ham, tomatoes, bell pepper, olives and mozzarella. Gently toss to combine.

In small bowl or jar combine the pesto, vinegar and olive oil.

Pour in the desired amount of dressing into the pasta salad and season with freshly ground black pepper.



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## Asian Rice Salad

1.5 cups Minute Rice (White)  
1.66 cups frozen peas  
.25 cup green onion  
1.5 cups Celery  
0.5 cup red pepper, diced  
10 oz package Chinese Noodles

### FOR THE DRESSING:

0.5 cup vegetable oil  
2 TBSP Cider Vinegar  
2 tsp Curry Powder  
1 tsp celery seeds  
1 tsp salt  
1 TBSP Soy Sauce  
0.5 TBSP Sugar

Bring water to boil and add rice and peas. Bring to a boil. Then remove from heat and cover for 10 minutes.

Add onions, celery and pepper and refridgerate.

Make dressing and add to rice on the day of serving.

Mix in Noodles or use as topping.



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## Mexican Bean Salad

- 1 can Black beans, rinsed and drained
- 1 can Chick peas, rinsed and drained
- 1 c Kernel corn (thawed)
- 0.25 c Celery, diced
- 1 Red pepper, diced
- 0.25 c Red onion, finely chopped
- 0.5 c Feta cheese cubed

### **FOR THE DRESSING:**

- 0.75 c Medium Salsa
- 2 tbsp Olive oil
- 2 tbsp Lemon juice
- 2 large Garlic cloves, minced
- 1 tsp Ground Cumin

Combine all ingredients.



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## Thai Rice Pasta Salad

14 oz = 6 cups	Thin Asian vermicelli noodles
0.75 cups	carrots shredded
2 cups	Broccoli Florets
4	green onion chopped
1.5 cups	bean sprouts
1 can	Waterchestnuts, sliced and halved
0.75 cups	Red Pepper, thin strips
0.75 cups	Red Cabbage, sliced thin
1 Bottle	Paul Newman's Sesame Thai Dressing

Cook or soften the vermicelli noodles as per package directions (or in a large bowl by covering with boiling water and soaking for 3-4 minutes or until tender.) Do NOT over cook or they will be mushy.

Immediately rinse under cold water to stop the cooking process. Drain, and gently press out any additional water.

Boil the broccoli for 2-3 minutes and immediately rinse under cold water to stop the cooking process.

Combine vegetables and gently toss with noodles, using your fingers.

Refridgerate until serving. Add dressing as



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