

Cold Tortellini Salad

This is always a hit at cookouts and potlucks. Fast, easy, and delicious!

Recipe by Maria Ferrer | Created on **Mar 13, 2022**

Ingredients

- 2 (12 ounce) packages refrigerated cheese tortellini
- 8 medium carrots, sliced 1/4-inch thick
- 4 cups broccoli florets
- 4 stalks green onions, thinly sliced
- 2 cloves minced garlic
- ¼ cup grated Parmesan cheese
- ¼ cup grated Romano cheese
- ¼ cup grated Asiago cheese
- 1 ½ cups Italian salad dressing, or to taste
- 1 teaspoon hot pepper sauce (such as Cholula®)

Directions

- Bring a large pot of lightly salted water to a boil. Cook tortellini in the boiling water until tender yet firm to the bite, 6 to 7 minutes. Drain well and transfer to a large bowl.
- Add carrots, broccoli, green onions, and garlic to the tortellini. Sprinkle Parmesan, Romano, and Asiago cheeses over top. Combine salad dressing and hot sauce in a small bowl; pour over the salad and toss gently to combine, being careful not to break the tortellini.
- Cover and refrigerate for 2 hours before serving.

Nutrition Facts

Serving: **10 servings** | Calories: **377.7 kcal** | Carbohydrates: **42.7 g** | Protein: **13.4 g** | Saturated fat: **5.9 g** | Cholesterol: **36.7 mg** | Sodium: **993.3 mg** | Fiber: **4.2 g** | Sugar: **7.7 g**