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**Prevent and Protect**  
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## **TORTELLINI CAPRESE BITES**

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Makes 12 Servings

- 1 9-oz package refrigerated cheese-filled tortellini
- 3 cups halved grape tomatoes
- 3 8-oz containers fresh small mozzarella cheese balls
- 60 6-inch wooden skewers
- Basil Vinaigrette

- Prepare tortellini according to package directions. Rinse under cold running water.
- Thread 1 tomato half, 1 cheese ball, another tomato half, and 1 tortellini onto each skewer; then place skewers in a 13-x-9-inch baking dish.
- Pour Basil Vinaigrette over skewers, turning to coat. Cover and chill 2 hours. Transfer skewers to a serving platter, and sprinkle with salt and pepper to taste.
- Discard any remaining vinaigrette.

NOTE: We tested with Whole Foods Ciliegine Fresh Mozzarella Cheese.

## **BASIL VINAIGRETTE**

Makes about 1 ½ cups

- ½ cup white balsamic vinegar
- 1 teaspoon kosher salt
- 2/3 cup extra virgin olive oil
- 6 tablespoons chopped fresh basil

Whisk together vinegar and salt until blended. Gradually add oil in a slow, steady stream, whisking constantly until smooth. Stir in basil and freshly ground pepper to taste.