



## Tortellini Kabobs

### Description



This recipe is from my friend Kristin who loves to cook and adapt recipes to her own unique tastes. Iâ€™ve asked Kristin to be a contributor to my blog from time to time and share some of her favorite recipes. These tortellini kabobs look wonderful and would be a great addition to any gathering.



by Kristin Liechty

This recipe was inspired by Ree Drummondâ€™s (aka The Pioneer Woman) [tortellini skewers](#). This is one of those recipes that you can just have fun with and thatâ€™s what I did. I found 6 inch mini wooden skewers at Smoke & Fire BBQ store, you might find them as well at a party supply store. The most time-consuming part of this recipe is putting the kabobs together.

I marinated the tortellini in Italian dressing while I prepped the other ingredients and drizzled additional dressing over the kabobs to give them more flavor. **Tortellini Kabobs** are a great appetizer that you can prep ahead of time. I made my platter a few hours before my party and just covered and chilled. It really is best to let it sit out about a half hour before serving. **Tortellini Kabobs** are fun to make, easy to pick up and eat and the combinations are endless!

Tortellini Kabobs

Recipe Type: appetizer

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Ingredients

- fresh tortellini
- bottled Italian dressing
- fresh mozzarella pearls
- 1 block of Pesto Monterey Jack cheese, cubed
- thick sliced summer sausage or salami, cubed
- 1 yellow bell pepper cut in small pieces for fun color
- cherry tomatoes (I halved mine so theyâ€™d absorb the dressing better)
- 2 small jars marinated artichoke hearts, drained and cut to desired size
- Ingredients for dressing to drizzle:
  - 4 tablespoons olive oil
  - 2 tablespoons jarred pesto
  - 2 teaspoons red wine vinegar
- \*Note I doubled the dressing and drizzled it over the kabobs after they were assembled to give them more flavor.
- Mix together the olive oil, pesto and vinegar in a bowl.

Instructions

1. Boil fresh tortellini for roughly 5 min. and drain. \*Note: Fresh pasta â€™puffs upâ€™ when you boil it but, will shrink back down when cooled.
2. Toss tortellini in 1/2 cup of Italian dressing and let it â€™setâ€™ in the refrigerator while you prepare other ingredients.
3. Place a tortellini, mozzarella pearl, cherry tomato, salami cube, monterey jack cheese cube, and slice of pepper on a skewer, Repeat as needed.
4. Drizzle dressing over kabobs.
5. Let sit half an hour before serving.

For more ideas on easy to eat finger foods check out this past post [12 Recipes on a Stick](#).

Linking to: [Live Laugh Linky](#), [Inspire Me Please Link Party](#), [Midlife Boulevard](#), [Time To Sparkle Link Party](#), [Link Party Palooza](#)

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