

# Bottega's Tortellini Salad by Bottega



## INGREDIENTS

- 2 1/2 cups charred sweet yellow corn
- 1 cup charred red onion
- 1 lb. tortellini pasta (substitute fresh pasta with Rana Four Cheese Tortellini or Buitoni Tricolor Cheese Tortellini)
- 2 cups cherry tomato
- 1 cup mozzarella, diced
- 1 tablespoon parsley, finely chopped
- 2 tablespoons basil, chopped
- 2 tablespoons jalapeño, seeded and minced (optional)
- 1/3 cup aioli
- 1/2 cup sherry-red wine vinaigrette

## DIRECTIONS

Preheat a gas grill to high, between 375 to 425 degrees Fahrenheit, or preheat a grill pan or broiler. Shuck the corn, making sure to remove all of the husk and silk, and lightly coat the corn in oil and place on preheated grill. Rotate the cobs frequently until the kernels have been lightly charred on all sides. Then remove from grill and set aside.

Next, slice the onion in half horizontally through the middle (not root to top) to create onion rings about 1-in thick. Rub oil on the surface of the onion rings that will be placed facedown on the grill. Once nicely charred, remove from grill and set aside.

Bring a large pot of salted water to boil (a good rule of thumb is 1/2-2 tablespoons of kosher salt from every 5-6 quarts of water). Taste the water before adding pasta to make sure it is salted to your liking. Once water is boiling, add pasta and cook according to the package directions; strain and set aside. While the pasta cooks, quarter the cherry tomatoes and add directly to a large mixing bowl.

Next, dice mozzarella into 1/2-in pieces by cutting the ball into slices, then strips and lastly, cubes. Add the cheese to the mixing bowl with tomatoes. At this point, the corn will be cool enough to handle. Remove kernels by slicing down the cob so the kernels fall off into the bowl. Add corn to tomato and mozzarella mixture. Dice the charred onions. Start by removing the outer skin layer and cut the onion into 1/2-in strips before cutting each strip into 1/2-in squares. Add onion to the corn, tomato and mozzarella mixture. Then prepare the herbs, beginning with parsley. Remove stems and finely chop until you have 1 tablespoon. Next, thinly slice basil leaves. If adding heat, clean and chop the jalapeño into 1/4-in strips then into squares. Add herbs and jalapeño to the mixing bowl with other ingredients and mix in aioli.

Lastly, spoon in cooked and cooled pasta, combining with other ingredients, and salt and pepper to taste. Buon appetito!