**Tortellini Skewers**

Italian Dressing:

-½ cup extra-virgin olive oil

-¼ cup red wine vinegar

-3 tsp honey

-2 tsp lemon juice

-2 Tbsp grated Parmesan cheese

-¾ tsp garlic powder

-1 ½ tsp dried Italian seasoning

-Pinch of cracked red pepper flakes

-Pinch of black pepper

For the Skewers:

-8 oz pkg refrigerated cheese tortellini

-4 oz provolone cheese (6 slices), cut into small squares

-50 thin slices salami

-50 pimento-stuffed green olives

-Toothpicks

Instructions:

1. To make the dressing, put all of the ingredients into a jar with a tight-fitting lid. Shake vigorously until well blended and emulsified. Taste and adjust seasonings if necessary.
2. Cook tortellini according to package directions; drain and rinse in cold water. In a plastic Ziploc bag, combine the tortellini and salad dressing. Seal bag and refrigerate for 3 hours, or overnight.
3. Drain tortellini and discard the marinade.
4. On each toothpick, thread pasta, salami (folded in half, and then in half again), and 1-2 slices of cheese, followed by an olive.
5. Serve and enjoy!

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