

# House on Kahl Road Cookbook Recipe

## Tortellini Salad

16	Ounces prepared cheese-filled tortellini	1	boneless chicken breast half, cooked and sliced in
1	green bell pepper, thinly sliced	1/4	cup olive oil
1	red bell pepper	2	teaspoons minced lemon zest
1	small red onion	1/4	cup lemon juice
1/2	cup black olives	2	tablespoons ground walnuts
1/2	cup feta cheese	1	tablespoon honey

1. Cook pasta in a large pot of boiling salted water until al dente. Drain and cool under cold water. Refrigerate until chilled.
2. Prepare dressing in a small bowl by whisking together the olive oil, lemon zest, lemon juice, walnuts, and honey. Refrigerate until chilled.
3. Slice peppers, olives and onions. Crumble feta.
4. In a salad bowl, combine pasta, peppers, red onion, olives, and chicken. Add lemon dressing and feta cheese, toss and serve.

