



Antipasto Bites

Ingredients

- 1/2 cup + 1 tablespoon [Fustini's Tuscan Herb olive oil](#), divided
- 9 oz fresh cheese tortellini
- Kosher salt and ground black pepper
- 2 tablespoons [Fustini's Citrus Oregano balsamic](#)
- 8 oz fresh mozzarella balls
- 1/2 teaspoon [Fustini's Tuscan Spice blend](#)
- 4 oz salami, sliced
- 1/4 lb roasted red peppers, chopped to 1" pieces
- 1 bunch of fresh basil
- 14 oz artichoke hearts, drained & chopped into bite-size pieces
- 1/4 lb. green olives

Sharon's Hint

A great recipe to adapt using your favorite herb-infused Fustini's olive oil. Adapted from delish.com

Directions

Step 1.

In a large pot of boiling water, add 1 tablespoon oil. Cook tortellini according to package directions until al dente. Drain and transfer to a large bowl. Season cooked tortellini with salt and pepper. Add balsamic vinegar and 1/4 cup olive oil and mix to combine. Set aside.

Step 2.

In a small bowl, add mozzarella balls, spice blend, and the remaining 1/4 cup olive oil. Mix to combine and set aside. Assemble skewers by layering one piece each mozzarella, salami, roasted red pepper, tortellini, basil, artichoke heart, and green olives.