

SHELTER-IN-PLACE

Tortellini Chicken Potato Salad

COOKING WITH KATHY AT THE BUNKHOUSE

INGREDIENTS

- 1 pkg. Tortellini (Trader Joe's Spinach Parmesan Tortellini, Fresh)
- 4-5 Red Potatoes (or 2-3 Russet)
- Cooked Chicken Breast, Chunked
- 2 pieces of bacon. Cooked. Crumbled.
- 1/2 Med Sweet or Red Onion. Diced.
- 1 pkg Top Ramen Noodles. Crushed. (Do Not Use Seasoning Pack)
- 2 Medium Grated Carrots
- Olive Oil (may substitute Avocado Oil)
- Salt
- Pepper
- Parsley flakes

STEP-BY-STEP

- 1.** COOK 4-5 RED POTATOES (or 2-3 Russet potatoes): Scrub and bake/nuke red potatoes, skin on. (Or cut in chunks and boil in salted water.) Cut into cubes and drizzle with olive oil, salt and pepper. Sprinkle with parsley flakes, or use fresh parsley. * For Russet potatoes, remove skin.
- 2.** COOK TORTELLINI: Cook in boiling water according to package directions. Drain. Drizzle w/olive oil. (May alternatively use cheese tortellini from the dry pasta aisle)
- 3.** ROAST CHICKEN BREAST; CHUNKED: Season with salt/pepper and/or your favorite seasoning salt. Let cool and cut into chunks. Combine potatoes, tortellini, and chicken chunks. *Rotisserie chicken from your grocery store can be used for quicker results.
- 4.** BACON, ONION & RAMEN NOODLES: Cook two slices of bacon and crumble. Dice 1/2 sweet or red onion, crush 1 pkg of Top Ramen Noodles. Discard seasoning packet. Add all to salad.

- 5.** GRATE TWO MEDIUM CARROTS: For flavor and color. Add to salad and toss all ingredients together.

VINAIGRETTE RECIPE

2/3 cup rice vinegar +/-
1/3 cup olive oil +/-
1/3 cup sugar +/-
Salt and pepper about 1 teaspoon each, fresh ground.
Combine all ingredients and whisk together. Pour over the tort/potato/chick mixture and toss till coated, to taste.

*This recipe will yield more than enough for this amount of salad, refrigerate extra amount. The leftover salad will soak up the dressing overnight, so use the extra to refresh when serving again.

OPTIONAL: 2-3 tablespoons of mayo can be added to the vinaigrette recipe if desired. Bottled Champagne Dressing can be substituted for vinaigrette dressing for a quick finish.

NOTE: Infused olive oils make a tasty flavor! I suggest basil, garlic, or a few dashes of jalapeno infused olive oil. Yum!



Livermore Area Recreation and Park District

Senior Services Division

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