
Pasta Salad With Artichokes & Sun-dried Tomatoes

Bon Appetit

Servings: 8



Can be made 1 day ahead. Serve cold or at room temperature.

20 Ounces Tortellini, Cheese-filled, 3 cheese, fresh
1/2 Cup Mayonnaise
1/4 Cup Red Wine Vinegar
1 1/2 Teaspoons Dijon Mustard
1/2 Cup Olive Oil
1 Teaspoon Sugar
1/2 Teaspoon Salt
1/2 Teaspoon Freshly Ground Black Pepper
1/4 Teaspoon Dried Oregano
1/4 Teaspoon Dried Thyme
1/4 Teaspoon Dried Basil
1 Clove Garlic, pressed
13 3/4 Ounce Can Artichoke Hearts in Water, drained and chopped
3/4 Cup Chopped Green Onions
1/2 Cup Sun-dried Tomatoes, Oil-packed, drained and chopped
1/2 Cup Black Olives, coarsely chopped
1/2 Cup Parmesan Cheese, grated
2 Cups Celery, chopped fine

Cook pasta in large pot of boiling salted water until just tender, but still firm. Drain; rinse with cold water to cool, and drain.

Whisk mayonnaise and next 10 ingredients in small bowl until well mixed. Season with salt and pepper. Transfer 3/4 cup dressing to large bowl. Mix in celery, artichokes, green onions, sun-dried tomatoes, and olives.

Add pasta to vegetable mixture, then Parmesan cheese; toss to blend. Mix in more dressing 1/4 cupfuls, if desired. Season salad with salt and pepper.

Pasta, Salads