

Tortellini with Pesto and Broccoli

Ingredients

- 140g Tenderstem broccoli, cut into short lengths
- 250g fresh tortellini
- 3 tbsp pesto
- 1 tbsp balsamic vinegar
- 8 cherry tomatoes, halved

Method

1. Bring a large pan of water to the boil.
2. Add the broccoli, cook for 2 mins,
3. Add the tortellini and cook for 2 mins, or according to pack instructions if different.
4. Drain everything, gently rinse under cold water until cool, then tip into a bowl.
5. Toss with the pesto and balsamic vinegar.
6. Add the tomatoes, pack into containers and chill.
7. Let the salad get to room temperature during the morning to get the most flavour from the tomatoes and pesto.