Caprese Tortellini Skewers with Herb Vinaigrette
Yield: 20 Mini Skewers

Ingredients:

**Herb Vinaigrette**
- 1 cup Olive Oil
- 2 tbsp lemon juice
- 1 tsp honey
- ½ cup Chopped fresh herbs, or 2 tbsp dry herbs (Parsley, cilantro, thyme, basil, oregano, chives, dill)
- Pinch of salt and pepper
- ½ tsp sea salt

**Skewers**
- 1 package tortellini (9oz package)
- 24 grape tomatoes
- 1 package mini mozzarella balls or chunk mozzarella (8oz bag)
- ¼ cup vinaigrette

Directions:

1. Cook tortellini according to the instructions on the packaging and then run under cold water to cool the noodles off.
2. In a large mixing bowl, toss cooled tortellini, mozzarella, and herb vinaigrette together.
3. Place 2 tortellini, 1 grape tomato, and 1 piece of mozzarella on each of the small wooden skewers.
4. Serve immediately or refrigerate for later.