

Greek Tortellini Salad

2(9oz) Pkgs Tortellini
½ cup extra virgin olive oil
¼ c. lemon juice
¼ c. Red wine vinegar
2Tbl. Fresh chopped parsley
1tsp. Dried Oregano
½ tsp. Salt
3 eggs
1 lb baby spinach
1 cup crumbled feta cheese
½ c slivered red onion

Cook tortellini for about 7 mins until al dente, drain.

In a large bowl, mix the olive oil, lemon juice, red wine vinegar, parsley, oregano, and salt. Add tortellini and toss gently, coat.. Cover and chill 2 hours in refrigerator.

Gently add the spinach, feta, and onion to the pasta. Garnish with egg quarters.