



Aunt Nellie's

BABY BEET & TORTELLINI APPETIZERS

SERVES: Makes about 36 appetizers (2 appetizers per serving)

PREP TIME: 45 MINUTES

INGREDIENTS

- 1 jar (16 ounces) Aunt Nellie's Baby Whole Pickled Beets
- 1 package (9 ounces) refrigerated tortellini, any variety
- ¼ pound thinly sliced prosciutto (See Note)
- 2 tablespoons prepared vinaigrette
- 2 medium bell peppers, cut into 1-inch pieces (any color or a combination)
- Fresh herbs (such as parsley, basil, chives or thyme)

NOTE: Thinly sliced strips of deli smoked ham or turkey may be substituted for prosciutto.

INSTRUCTIONS

1. Drain beets well; discard liquid.
 2. Cook tortellini according to package directions. Drain; rinse with cold water and drain again.
 3. Meanwhile, cut prosciutto into 1×3-inch strips. Wrap one strip prosciutto around tortellini; skewer with appetizer pick. Brush lightly with vinaigrette. Add one piece of bell pepper and one baby beet to skewer. Repeat until all beets are used.
 4. Arrange on serving platter. Sprinkle with herbs.
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FIND IT ONLINE:

<https://auntnellies.com/baby-beet-tortellini-appetizers/>

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