

Tavern on the Green Central Park Signature Dipping Oil Tortellini Salad

Serves 4

Ingredients:

3 tablespoons **Tavern on the Green Central Park Signature Dipping Oil**

1 onion, chopped

5 slices pancetta bacon, raw

1/4 cup diced tomato

1 (9 ounce) package cheese-filled tortellini

2 tablespoons grated Parmesan cheese

Salt and pepper to taste

Parsley to garnish

Directions:

1. Heat oil in a large skillet over medium heat. Sauté onion and bacon until onion is translucent and bacon is brown; remove from skillet and drain on paper toweling.

2. Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

3. Return onion/bacon mixture to skillet and added cooked tortellini. Add diced tomato, salt, pepper and parsley. Toss with **Tavern on the Green Central Park Signature Dipping Oil** and heat through. Place in a serving dish, sprinkle with Parmesan cheese.

Serve immediately.