

# Hawaiian Tortellini Salad

written by The Recipe Exchange | April 21, 2016

## **Ingredients**

1 (19 ounce) bag frozen cheese tortellini pasta  
2 orange bell peppers, cut into bite size pieces  
1 English cucumber, cut into quarters and sliced  
 $\frac{1}{2}$  medium red onion, thinly sliced  
16 ounces cherry tomatoes, halved  
12 ounces (about 2 heaping cups) diced ham  
1 (14 ounce) can pineapple tidbits in 100% pineapple juice, divided

## **Dressing**

$\frac{1}{2}$  cup mayonnaise  
 $\frac{1}{2}$  cup sour cream  
 $\frac{1}{2}$  cup pineapple juice (reserved from the can of pineapple tidbits)  
1 tablespoon granulated sugar  
1 tablespoon Dijon mustard  
1 teaspoon fresh grated garlic  
2 teaspoons fresh grated ginger  
1 teaspoon course ground black pepper

## **Directions**

Bring a large pot of water to a boil. Cook tortellini according to directions on the package. Drain and set aside once cooked.

Chop ham and vegetables and set aside. Reserve pineapple juice from can for the dressing. Set aside. Combine salad ingredients in a large bowl. Set aside.

In a pint size mason jar add dressing ingredients. Shake mason jar until dressing is combined. Pour dressing over salad and gently toss with salad tongs until well coated.

Serve and enjoy.

\*\* If you do not have ginger paste, you can use finely diced fresh ginger or ground ginger to taste (start with  $\frac{1}{4}$  teaspoon)