

# Summer Tortellini Pasta Salad

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source: [themodernproper.com](http://themodernproper.com)



## Ingredients

- 2 (10 ounce) packages cheese tortellini, prepared according to package instructions
- 2 cups shredded chicken
- 1 cup halved **cherry tomatoes**
- 8 ounces fresh mozzarella pearls
- 1 cup roasted red bell peppers, chopped into ½ -inch pieces
- 1 cup basil pesto
- 1½ tablespoons extra-virgin olive oil
- Fresh basil, thinly sliced for garnish

## Directions

1. Preheat the oven to 400°F. Bring a large pot of salted water to a boil; add the spaghetti and cook, stirring occasionally, until al dente, about 8 minutes. Drain pasta and keep warm.
2. In a bowl, toss olive oil, garlic scapes, tomatoes, red onion, salt, and pepper and spread in an even layer on a large rimmed baking sheet. Roast for 12–15 minutes, until tomatoes are just beginning to burst.
3. Remove the vegetables from the oven and add to the bowl of spaghetti. Add the arugula and lemon zest and juice, toss to combine, and serve immediately.