Chicken and Tortellini Salad

**Makes 8 1-Cup Servings**

**Ingredients for Salad:**

2 cups rotisserie chicken breast, cut into bite-sized pieces

Salt and pepper to taste

10 oz. fresh three-cheese tortellini

2 cups loosely packed baby spinach

1 cup red onion

1 cup cherry or grape tomatoes, halved

1 cup seedless cucumber, diced

1 can (2.25 oz) sliced black olives, drained

¼ cup feta cheese

¼ cup loosely packed fresh basil leaves, chopped

**Ingredients for vinaigrette dressing:**

½ - ¾ cup extra-virgin olive oil

¼ cup red wine vinegar

2 tsp fresh garlic, minced

½ tsp salt

1/8 tsp pepper

**Prepare the Dressing**: Combine all of the dressing ingredients in a large jar. Cover and shake until completely combined. Set aside.

Season chicken with salt and pepper.

Cook the tortellini in a large saucepot according to package instructions, then drain.

In a large bowl, gently combine the chicken, tortellini, spinach, onion, tomatoes, cucumber, olives and feta cheese.

Pour about ¼ cup (or more, to taste) dressing over the salad. Reserve remaining dressing.

Cover and refrigerate salad until ready to serve. Stir in basil just before serving.

**NOTE**: May use leftover dressing to refresh any leftover salad.