



SERVES 4 for \$3
PER SERVING

Tortellini Salad with Broccoli and Chicken

KEY INGREDIENT SHOPPING LIST

- 1 package Perdue Carved Chicken Breast, Italian flavored \$3.99
 - 1 (19 ounce) bag Weis Quality Cheese Tortellini \$2.99
 - 1 bulb Fresh garlic 50¢
 - 1 (10 ounce) bag Weis From the Field Chopped Broccoli..... \$1.33
 - 1 lb. Vine Ripe Tomatoes \$1.99
- PRICES EFFECTIVE 7-30-09 THROUGH 8-5-09**

INSTRUCTIONS:

- 1 package Perdue Carved Chicken Breast, Italian flavored
- 1 bag Weis Quality Cheese Tortellini
- 3 Tbsp. Weis Quality Extra Virgin Olive Oil
- 2 large garlic cloves, minced
- 3 cups Weis From the Field Chopped Broccoli, thawed
- 1/4 tsp. ground black pepper
- Vine Ripe Tomatoes, chopped

COOK tortellini according to package directions; DRAIN and keep warm.

Meanwhile, in a large saucepan, HEAT olive oil. ADD garlic and broccoli and COOK for 2 minutes, stirring frequently. STIR in tomatoes, chicken and pepper; COOK and STIR 2 minutes until hot.

COMBINE chicken mixture with tortellini. GARNISH with a sprinkling of grated parmesan cheese and SERVE.

Recipe and image courtesy of Perdue.

