

## Tortelloni and Grilled Vegetable Salad

*Adapted from a Southern Living recipe by Marian Cairns*

- 3** medium zucchini (about 3/4 lb.)

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- 1** package (8 oz.) sweet mini bell peppers

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- 1** package (20 oz.) refrigerated cheese and spinach tortelloni

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- 1** cup torn fresh basil leaves

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- Greek seasoning to taste

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### **Lemon-Shallot Vinaigrette:**

- 1/2** cup fresh lemon juice

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- 1** shallot, minced

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- 1** cup olive oil

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- 1/4** cup fresh flat-leaf parsley, minced

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- 1** tablespoon honey

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- 1** tablespoon whole grain Dijon mustard

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- Salt and pepper to taste

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**Step 1:** Make the vinaigrette and store it in the fridge while you build the rest of the salad. Stir together lemon juice and minced shallot, and let it sit for 5 minutes. > Whisk in olive oil, parsley, honey, mustard, salt and pepper. This dressing can be stored in an airtight container for up to 1 week.

**Step 2:** Cut zucchinis in half lengthwise. > Trim and seed mini bell peppers. > Toss vegetables in vegetable oil and sprinkle with a little Greek seasoning. > Grill vegetables 4 minutes on each side or until tender (but not too soft). > Let vegetables cool, approximately 5 minutes. > Chop into bite-sized pieces. **Tip:** I use my cast iron grill pan on the stove for grilling the veggies, but you could also use a regular grill.

**Step 3:** Prepare tortelloni according to package directions. > Toss together warm tortelloni, grilled vegetables and 1/2 cup vinaigrette. > Sprinkle with torn basil leaves just before serving. > Serve warm, room temperature or chilled.

## Grilled Tropical Pineapple

This grilled pineapple dish will satisfy your after-dinner sweet cravings. It makes a tasty snack and is healthier than your average s'more as well. This recipe will require aluminum foil at your campsite—only use it for the cooking process, not for storage.

### Ingredients:

1	fresh	pineapple
1	tablespoon	brown sugar
1	tablespoon	butter, softened
	white	coconut balsamic vinegar

### Home Preparation:

- › Trim and peel the pineapple well, then cut in half and slice into long wedges, cutting around the core.
- › Place in bowl and fold in sugar and softened butter and place in Ziploc bag.
- › Seal bag and store in cooler with ice until ready to use.

### Campsite Cooking:

- › Heat grill.
- › Remove the pineapple from bag, place into aluminum foil and wrap tight.
- › Place on grill and cook until you see steam coming out.
- › Remove from heat.
- › Open foil package, being very careful, as contents and steam will be extremely hot.
- › Let cool to warm temperature, then drizzle with coconut white balsamic vinegar and enjoy.

### Chef's Note:

Pineapple or any stone fruit can also be skewered and grilled right on the grill rack for more flavor. Drizzle with olive oil while cooking and when finished, top with coconut balsamic vinegar.