



Ingredients

3 cups cooked chicken breasts
2 Granny Smith apples, skin on
4-6 green onions
½ cup sliced black olives
½ cup good mayonnaise
1 9 oz. package cheese tortellini
½ 10 oz. bag fresh spinach, torn
½ cup sunflower seeds, dry roasted

What To Do:

Chop the chicken, cube the apples and mince the onions. In a large bowl, mix chicken, apples, green onions, and olives with mayo and let stand covered over night in fridge. In a small bowl whisk together ingredients for vinaigrette and set aside until ready to serve.

Before serving, fill a medium-sized pot with water, bring to a boil and cook tortellini until al dente then drain well. Combine tortellini with chicken mixture, add spinach and sunflower seeds, and toss with about 6-ounces of salad dressing.

For Vinaigrette

½ cup olive oil
¼ cup red wine vinegar
1 teaspoon salt
1 teaspoon cracked black pepper
Squeeze of Dijon mustard
Scant teaspoon of sugar