



VEGAN TORTELLINI SALAD WITH CREAMY DRESSING

TIME: 27 MIN

SERVES: 4

Salatschwester | Your Salad Bestie 

INGREDIENTS

DRESSING:

- 6 TBSP VEGAN MAYONNAISE
- 1 TSP AGAVE SYRUP
- 2 TBSP APPLE CIDER VINEGAR
- ½ TSP SALT
- PEPPER TO TASTE

TORTELLINI SALAD:

- 250G VEGAN TORTELLINI (FILLED OR UNFILLED)
- 1 ONION
- 1 BELL PEPPER
- ½ CUCUMBER
- 2 TBSP CHOPPED CHIVES (OPTIONAL)

DIRECTIONS

1. **Prepare the Eggs:** Peel the hard-boiled eggs. Carefully remove the yolks with a small spoon.
2. **Chop & Mash:** Finely dice the egg whites. Mash the yolks separately with a fork until smooth.
3. **Mix the Base:** In a bowl, combine cottage cheese, mashed yolks, water, mustard, and salt. Stir well until creamy.
4. **Combine & Season:** Gently fold in the chopped egg whites and chives. Season with additional salt and pepper to taste.
5. **Chill & Serve:** For the best flavor, refrigerate until ready to serve. Enjoy on crackers, toast, or as a protein-packed side dish.

Notes

Tips and Storage

- This vegan tortellini salad will stay fresh in the fridge for about 3 days.
- You can easily make a vegetarian version by using cheese-filled tortellini and vegetarian mayonnaise.
- Feel free to adjust the amount of agave syrup and apple cider vinegar to suit your taste.