

Tortellini Totem Poles

Serves: 16 servings



2 cups tortellini (cheese, meat, vegetable - your choice!), cooked, drained and cooled

1/2 pound mozzarella cheese, cut into 1-inch cubes)

1 cup cherry or grape tomatoes

1 yellow bell pepper, cut into 1-inch pieces

2 celery stalks, cut into 1-inch pieces

1 cup artichoke hearts, drained and rinsed

3/4 cup black olives, pitted

1/2 cup cucumber peeled and sliced into 1/2-inch pieces

1/2 cup roasted red peppers, cut into 1-1/2-inch pieces

1/2 cup fresh basil leaves

1/4 cup pepperoni slices

1/4 cup Italian dressing

Place each type of ingredient in a separate small bowl and line up bowls on a table or countertop that's within reach for all the kids.

Using age-appropriate skewers (kebab skewers, disposable wooden skewers, coffee stir-sticks or straws), have each kid personalize their own totem pole by adding ingredients of their choice onto the skewer. Make colorful patterns; see who can fit the most ingredients onto their totem pole; count pieces as each is added. Dip totem poles in Italian dressing and eat!

Cook's Note: use all or some of the above ingredients when making this recipe.