Mexican Avocado Corn Salad with Cheese Tortellini

Ingredients:

- 1 package cheese tortellini
- 1 pint grape tomatoes, halved
- 2 avocado, diced
- 2 cups corn from the cob, canned or frozen (thawed)
- 1/2 red onion, thinly sliced
- 1/3 cup black beans, rinsed
- 1 cup shredded Mexican cheese blend
- Juice of 2 limes
- 1/4 cup black olives, sliced optional
- 1/4 cup green pepperoncini, thinly sliced
- Drizzle of olive oil
- Salt & Pepper

Instructions:

- 1. Prepare one package of cheese tortellini as instructed on package and let cool
- 2. Add all ingredients to large bowl and gently fold all ingredients together
- 3. Drizzle olive oil
- 4. Salt & Pepper to taste
- 5. Place in refrigerator to cool for at least one hour
- 6. Serve and enjoy!

