Tortellini Salad

20 oz cheese filled tortellini
½ cup light mayo
1/3 cup sugar
2 tsp cider vinegar
2 cups fresh broccoli cut into small flowers
½ cup raisins
½ cup sunflower seeds
¼ cup finely chopped red onions
Low fat Hormel bacon bits to taste

- 1. Bring a large pot of lightly salted water to boil
- 2. Cook tortellini for 8-10 min
- 3. Drain tortellini and rinse under cold water
- 4. In a small bowl mix mayo sugar and vinegar and set aside
- 5. In a large bowl toss tortellini, broccoli, raisins, sunflower seeds, red onions, and bacon bits until mixed
- 6. Cover with dressing
- 7. Toss again