

This Garlic Alfredo Steak Tortellini Is the Richest, Easiest Dinner Ever

Garlic Butter Steak Bites & Creamy Alfredo Tortellini



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30 min

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INGREDIENTS

1½ lbs sirloin steak, cut into bite-size cubes
Salt & black pepper, to taste
1 tbsp olive oil
4 tbsp butter
4 garlic cloves, minced
1 (20 oz) package cheese tortellini
1½ cups Alfredo sauce (store-bought or homemade)
1 tbsp chopped fresh parsley (optional)
Parmesan, for topping (optional)

Ingredient Notes & Swaps:

Steak: Sirloin is tender and flavorful, but ribeye or NY strip work too.

Alfredo Sauce: Use your favorite jarred brand or make it homemade with butter, cream, garlic, and Parmesan.

Add-ins: Sautéed mushrooms, spinach, or sun-dried tomatoes take it to the next level.

Tortellini: Fresh or frozen works-just cook to package instructions.

Instructions:

Cook the Pasta Bring a pot of salted water to a boil. Cook tortellini according to package instructions. Drain and set aside.

Sear the Steak Season steak bites with salt and pepper. Heat olive oil in a large skillet over medium-high heat. Sear steak in batches for 2-3 minutes per side until browned and medium-rare.

Remove from skillet and set aside.

Make the Garlic ButterIn the same skillet, melt butter and add garlic. SautØ for about 1 minute until fragrant.

Bring It TogetherReturn steak to the skillet. Toss to coat in garlic butter.

Add Pasta & SauceStir in cooked tortellini and Alfredo sauce. Mix gently to coat everything. Let heat through for 2-3 minutes.

Serve & GarnishGarnish with parsley and extra Parmesan if desired. Serve warm and watch it disappear!

Tips for Success:

Cut steak evenly so it cooks quickly and evenly.

Don't overcrowd the skillet-sear steak in batches if needed for that perfect crust.

Warm the Alfredo sauce separately if you're in a rush, then combine.

Use tongs or a silicone spatula to gently toss everything together without breaking the tortellini.

Serving Suggestions & Pairings:

Crisp Caesar or arugula salad

Garlic bread or crusty rolls

A bright drink like This Blueberry Lemonade

Pair with These Sheet Pan Quesadillas or This Dorito Casserole for an epic comfort dinner spread

End with These Chocolate Chip Cookie Bites for the perfect sweet finish

Storage & Reheating:

Fridge: Store in an airtight container for up to 3 days

Reheat: Warm in a skillet with a splash of milk or broth to loosen the sauce

DIRECTIONS

1. **Cook the : Pasta**Bring a pot of salted water to a boil. Cook tortellini according to package instructions. Drain and set aside.
2. **Sear the : Steak**Season steak bites with salt and pepper. Heat olive oil in a large skillet over medium-high heat. Sear steak in batches for 2-3 minutes per side until browned and medium-rare. Remove from skillet and set aside.
3. **Make the : Garlic Butter**In the same skillet, melt butter and add garlic. SautØ for about 1 minute until fragrant.
4. **Bring : It Together**Return steak to the skillet. Toss to coat in garlic butter.
5. **Add : Pasta & Sauce**Stir in cooked tortellini and Alfredo sauce. Mix gently to coat everything. Let heat through for 2-3 minutes.
6. **Serve & : Garnish**Garnish with parsley and extra Parmesan if desired. Serve warm and watch it disappear!
7. **Tips for Success:** Cut steak evenly so it cooks quickly and evenly.
8. **Don't overcrowd the skillet-sear steak in batches if needed for that perfect crust.**
9. **Warm the : Alfredo sauce** separately if you're in a rush, then combine.
10. **Use tongs or a silicone spatula to gently toss everything together without breaking the tortellini.**
11. **Serving Suggestions & Pairings:** This dish is hearty and rich, so pair it with something refreshing or bold:

12. Crisp : Caesar or arugula salad
13. Garlic bread or crusty rolls
14. A bright drink like : This Blueberry Lemonade
15. Pair with : These Sheet Pan Quesadillas or This Dorito Casserole for an epic comfort dinner spread
16. End with : These Chocolate Chip Cookie Bites for the perfect sweet finish
17. Storage & Reheating: Fridge: Store in an airtight container for up to 3 days
18. Reheat: Warm in a skillet with a splash of milk or broth to loosen the sauce
19. Freezing not recommended-the sauce and tortellini texture may suffer
20. More Recipes You'll Love: This Dorito Casserole Is My Favorite Weeknight Dinner Shortcut
21. These : Sheet Pan Quesadillas Are My Favorite Way to Feed a Crowd Fast
22. These : Easy Turkey Wings Are My Favorite Comfort Food for Lazy Sundays
23. This : Blueberry Lemonade Is My Favorite Refreshing Drink for Sunny Days
24. These : Chocolate Chip Cookie Bites Are My Favorite Little Treat to Bake Anytime
25. Final Thoughts: Garlic Butter Steak Bites & Creamy Alfredo Tortellini is what happens when weeknight ease meets weekend indulgence. It's bold, buttery, and totally satisfying-a recipe you'll reach for again and again.

SWAPS & NOTES

& Swaps Steak : Sirloin is tender and flavorful, but ribeye or NY strip work too.

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