

Comfort Food Favorite: Bacon Alfredo Tortellini for a Cozy Night In

simple, indulgent, and full of heart



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30 min

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INGREDIENTS

1 (20 oz) package refrigerated cheese tortellini

6 slices bacon, chopped

2 tablespoons butter

3 cloves garlic, minced

2 cups heavy cream

1 cup grated Parmesan cheese

Salt and pepper, to taste

Fresh parsley, for garnish

Swaps & Notes:

Tortellini options: Use spinach-ricotta or meat-filled if preferred.

No heavy cream? Substitute with half & half, but sauce will be thinner.

Bacon alternatives: Pancetta or turkey bacon also work well.

Add-ins: Stir in spinach or peas for a pop of green.

Instructions:

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

Cook the bacon
In a large skillet over medium heat, cook chopped bacon until crispy. Remove with a slotted spoon and place on a paper towel-lined plate.

Saut  the garlic
In the same skillet, melt butter.

Add minced garlic and saut  for 1 minute, just

until fragrant.

Make the Alfredo sauce Pour in heavy cream and bring to a gentle simmer. Stir in Parmesan cheese, and season with salt and pepper. Let the sauce thicken slightly, about 4-5 minutes.

Toss it all together Add the cooked tortellini and bacon into the skillet. Toss gently to coat everything in the sauce.

Serve with love Garnish with fresh parsley and serve warm. Spoon into bowls and watch smiles appear.

Tips for Success:

Use freshly grated Parmesan for the smoothest, creamiest sauce.

Don't overcook the tortellini-it'll finish cooking in the sauce.

Add a touch of pasta water if the sauce thickens too much.

Serving Suggestions & Pairings:

A light green salad or garlic bread

A refreshing drink like Blueberry Lemonade

Start with a sharable favorite like this Crockpot Nacho Dip

For a cozy dinner spread, add these Chicken Enchiladas

Storage & Leftovers:

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

Reheat: Add a splash of milk or cream and warm gently on the stove or in the microwave.

Freezer: Best enjoyed fresh-sauces with cream can separate when frozen.

More Recipes You'll Love:

Sheet Pan Quesadillas

DIRECTIONS

1. **Cook the tortellini:** Bring a pot of salted water to a boil. Cook tortellini according to package directions. Drain and set aside.
2. **Cook the bacon:** In a large skillet over medium heat, cook chopped bacon until crispy. Remove with a slotted spoon and place on a paper towel-lined plate.
3. **SautØ the garlic** In the same skillet, melt butter. Add minced garlic and sautØ for 1 minute, just until fragrant.
4. **Make the : Alfredo sauce** Pour in heavy cream and bring to a gentle simmer. Stir in Parmesan cheese, and season with salt and pepper. Let the sauce thicken slightly, about 4-5 minutes.
5. **Toss it all together:** Add the cooked tortellini and bacon into the skillet. Toss gently to coat everything in the sauce.
6. **Serve with love:** Garnish with fresh parsley and serve warm. Spoon into bowls and watch smiles appear.
7. **Tips for Success:** Use freshly grated Parmesan for the smoothest, creamiest sauce.
8. **Don't overcook the tortellini-it'll finish cooking in the sauce.**
9. **Add a touch of pasta water** if the sauce thickens too much.
10. **Serving Suggestions & Pairings:** Pair this creamy pasta with:
 11. A light green salad or garlic bread
 12. A refreshing drink like : Blueberry Lemonade
 13. Start with a sharable favorite like this : Crockpot Nacho Dip

14. For a cozy dinner spread, add these : Chicken Enchiladas
15. Storage & Leftovers: Fridge: Store leftovers in an airtight container for up to 3 days.
16. Reheat: Add a splash of milk or cream and warm gently on the stove or in the microwave.
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18. More Recipes You'll Love: Looking for more crowd-pleasing meals and cozy comfort food? Try:
19. Sheet : Pan Quesadillas
20. Chocolate : Chip Cookie Bites
21. Chicken : Enchiladas
22. Final Thoughts: Bacon Tortellini Alfredo is one of those dishes that fills the house with good smells and even better memories. It's rich, indulgent, and the perfect way to slow down and savor a warm moment with the people you love.
23. Try it tonight, and let it become a new comfort food classic in your home. ?If you make it, tag @chefmaniac and share your version-I love seeing your spins on the classics!

SWAPS & NOTES

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More recipes: [ChefManiac.com](https://chefmaniac.com)

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