

Cheesesteak Tortellini: A Match Made in Comfort Food Heaven

Cheesesteak Tortellini in Rich Provolone Sauce



TIME
5-7 min

PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

INGREDIENTS

- 1 package (12 oz) cheese tortellini
- 1 tbsp olive oil
- 1 large onion, sliced
- 1 lb beef steak, cubed
- 1/2 tsp salt
- 1/4 tsp pepper
- 1 cup beef broth
- 2 tbsp Worcestershire sauce
- 1 cup shredded provolone cheese

Instructions:

Cook the Tortellini: Prepare the cheese tortellini according to the package instructions. Drain and set aside.

Caramelize the Onions: In a large skillet, heat the olive oil over medium heat.

Add the sliced onion and cook for 5-7 minutes, stirring occasionally, until softened and caramelized.

Cook the Beef: Add the cubed beef steak to the skillet with the onions.

Season with salt and pepper, and cook for 6-8 minutes until browned on all sides and cooked through.

Make the Sauce: Pour in the beef broth and Worcestershire sauce, stirring well to combine.

Let the mixture simmer for 3-4 minutes to enhance the flavors.

Add the Provolone Cheese: Reduce the heat to low and sprinkle the shredded provolone cheese over the beef mixture.

Stir gently until the cheese is melted and forms a creamy sauce.

Combine with Tortellini: Add the cooked tortellini to the skillet and fold it into the sauce, ensuring every piece is coated with the cheesy goodness.

Serve: Serve immediately, garnished with additional shredded provolone cheese or fresh parsley if desired.

Pro Tips for Cheesesteak Tortellini:

Cheese Options: Swap provolone for mozzarella or a blend of Italian cheeses for a different flavor profile.

Vegetable Boost: Add sliced mushrooms or bell peppers for extra texture and nutrients.

Make It Spicy: Sprinkle a pinch of crushed red pepper flakes for a subtle kick.

Why This Recipe is a Winner:

DIRECTIONS

1. **Cook the : Tortellini:** Prepare the cheese tortellini according to the package instructions. Drain and set aside.
2. **Caramelize the : Onions:** In a large skillet, heat the olive oil over medium heat.
3. **Add the sliced onion and cook for 5-7 minutes,** stirring occasionally, until softened and caramelized.
4. **Cook the : Beef:** Add the cubed beef steak to the skillet with the onions.
5. **Season with salt and pepper, and cook for 6-8 minutes** until browned on all sides and cooked through.
6. **Make the : Sauce:** Pour in the beef broth and Worcestershire sauce, stirring well to combine.
7. **Let the mixture simmer for 3-4 minutes to enhance the** flavors.
8. **Add the : Provolone Cheese:** Reduce the heat to low and sprinkle the shredded provolone cheese over the beef mixture.
9. **Stir gently until the cheese is melted and forms a** creamy sauce.
10. **Combine with : Tortellini:** Add the cooked tortellini to the skillet and fold it into the sauce, ensuring every piece is coated with the cheesy goodness.
11. **Serve:** Serve immediately, garnished with additional shredded provolone cheese or fresh parsley if desired.
12. **Pro Tips for Cheesesteak Tortellini:** **Cheese Options:** Swap provolone for mozzarella or a blend of Italian cheeses for a different flavor profile.
13. **Vegetable : Boost:** Add sliced mushrooms or bell peppers for extra texture and nutrients.

14. **Make : It Spicy:** Sprinkle a pinch of crushed red pepper flakes for a subtle kick.
15. **Why This Recipe is a Winner:** Cheesesteak Tortellini in Rich Provolone Sauce is a unique twist on classic comfort food. The creamy, cheesy sauce perfectly complements the tender steak and pasta, creating a dish that's both indulgent and satisfying. Plus, it comes together in just 30 minutes, making it a perfect weeknight dinner.
16. **Give this recipe from I : Wuv Cooking a try,** and watch it become a family favorite. Don't forget to share your creation with friends-they'll love it too!

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

Original recipe: <https://chefmaniac.com/cheesesteak-tortellini-a-match-made-in-comfort-food-heaven/>