

This Garlic Butter Steak & Tortellini Alfredo Is Pure Comfort in a Bowl

Garlic Butter Steak Bites & Creamy Alfredo Tortellini



TIME
30 min

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INGREDIENTS

1 lb sirloin steak, cut into bite-sized pieces
4 cloves garlic, minced
2 tbsp butter
Salt and pepper, to taste
1 lb tortellini (cheese or spinach preferred)
2 cups Alfredo sauce
1/2 cup grated Parmesan cheese
Fresh parsley, chopped for garnish

Notes & Swaps:

Steak: Sirloin is quick-cooking and tender, but ribeye or NY strip work too.

Tortellini: Cheese-filled tortellini complements the creamy sauce beautifully. Use refrigerated or frozen for best results.

Alfredo Sauce: Homemade is always a bonus, but high-quality store-bought versions work great too.

Add-ins: Sautéed mushrooms or spinach make great additions for extra flavor and texture.

Instructions:

Make garlic butter: In a large skillet, melt the butter over medium-high heat. Add minced garlic and cook until fragrant, about 1 minute.

Cook the steak: Season steak bites with salt and pepper, then sear them in the skillet until browned and cooked to your liking (3-4 minutes). Remove and set aside.

Cook the tortellini: In a large pot of salted

boiling water, cook tortellini according to package directions. Drain and set aside.

Prepare Alfredo sauce: In the same skillet used for the steak, pour in the Alfredo sauce. Bring to a simmer and stir in the Parmesan cheese until fully melted.

Combine pasta: Add the drained tortellini to the Alfredo sauce and toss to coat.

Assemble: Plate the tortellini and top with garlic butter steak bites.

Finish: Garnish with chopped parsley and serve hot.

Tips for Success:

Preheat the pan fully to get a good sear on the steak bites-don't crowd the pan.

Don't overcook tortellini, as it will continue cooking slightly in the sauce.

Finish with cracked black pepper and a pinch of flaky salt for extra flavor.

Double the garlic butter if you love a saucier finish on your steak.

Serving Suggestions & Pairings:

Pair it with a tall glass of Blueberry Lemonade for sweet-tart contrast.

Serve alongside Sheet Pan Quesadillas if you're feeding a crowd and want a fun side.

For starters, try this Beer Cheese Dip-perfect for dunking breadsticks or pretzels.

Want to add another main to the table? Try Chicken Enchiladas for a Tex-Mex fusion feast.

Or offer this Instant Pot Lasagna for a second pasta option that's just as indulgent.

Storage & Leftovers:

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

Reheat: Gently reheat on the stovetop with a splash of milk or cream to keep the sauce smooth.

DIRECTIONS

1. Make garlic butter: In a large skillet, melt the butter over medium-high heat. Add minced garlic and cook until fragrant, about 1 minute.
2. Cook the steak: Season steak bites with salt and pepper, then sear them in the skillet until browned and cooked to your liking (3-4 minutes). Remove and set aside.
3. Cook the tortellini: In a large pot of salted boiling water, cook tortellini according to package directions. Drain and set aside.
4. Prepare : Alfredo sauce: In the same skillet used for the steak, pour in the Alfredo sauce. Bring to a simmer and stir in the Parmesan cheese until fully melted.
5. Combine pasta: Add the drained tortellini to the Alfredo sauce and toss to coat.
6. Assemble: Plate the tortellini and top with garlic butter steak bites.
7. Finish: Garnish with chopped parsley and serve hot.
8. Tips for Success: Preheat the pan fully to get a good sear on the steak bites-don't crowd the pan.
9. Don't overcook tortellini, as it will continue cooking slightly in the sauce.
10. Finish with cracked black pepper and a pinch of flaky salt for extra flavor.
11. Double the garlic butter if you love a saucier finish on your steak.
12. Serving Suggestions & Pairings: This dish is already hearty, so go light and bright on the sides and drinks:

13. Pair it with a tall glass of : Blueberry Lemonade for sweet-tart contrast.
14. Serve alongside : Sheet Pan Quesadillas if you're feeding a crowd and want a fun side.
15. For starters, try this : Beer Cheese Dip-perfect for dunking breadsticks or pretzels.
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17. Or offer this : Instant Pot Lasagna for a second pasta option that's just as indulgent.
18. Storage & Leftovers: Fridge: Store leftovers in an airtight container for up to 3 days.
19. Reheat: Gently reheat on the stovetop with a splash of milk or cream to keep the sauce smooth.
20. Freezing: Not recommended due to the dairy-based sauce and pasta texture.
21. More Recipes You'll Love: If you're into this kind of flavor-packed, cozy dinner, check out these next:
22. Beer : Cheese Dip - Ideal for gatherings and grazing.
23. Sheet : Pan Quesadillas - Fast, crispy, and customizable.
24. Chicken : Enchiladas - Another cozy dinner go-to.
25. Instant : Pot Lasagna - Comfort food at record speed.

SWAPS & NOTES

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