

## Easy Cheesesteak Tortellini with Rich, Creamy Provolone Sauce

Cheesesteak Tortellini in Rich Provolone Sauce



**TIME**  
**15 min**

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**ChefManiac**

### INGREDIENTS

- 1 lb cheese tortellini
- 1 lb thinly sliced steak
- 1 onion, thinly sliced
- 1 green bell pepper, thinly sliced
- 2 cloves garlic, minced
- 1 cup beef broth
- 1 cup heavy cream
- 1 cup grated provolone cheese

Salt and pepper, to taste

Olive oil, for cooking

Chopped parsley, for garnish

Instructions:

Tips for Success:

Use ribeye or sirloin: For tender, flavorful results.

Thin slices cook quickly: Don't overcook the steak-medium-rare to medium is ideal.

Shred your own cheese: Pre-shredded cheese contains anti-caking agents that can affect melting.

For extra flavor: Add sautéed mushrooms or swap bell peppers for roasted red peppers.

Serving Suggestions:

A crisp green salad

Garlic bread or warm crusty rolls

A side of Easy Turkey Wings for an indulgent feast

Finish the meal with Peanut Butter Brownies for a

sweet contrast

**Storage & Leftovers:**

**Store:** Keep in an airtight container in the fridge for up to 3 days.

**Reheat:** Gently warm on the stovetop with a splash of broth or cream to loosen the sauce.

**Freezing not recommended:** The cream sauce can separate after thawing.

**More Recipes You'll Love:**

Dorito Casserole

Sheet Pan Quesadillas

Cajun Chicken Sausage Gumbo

Easy Turkey Wings

Peanut Butter Brownies

Final Thoughts:

## DIRECTIONS

1. **Cook the Pasta:**Boil the tortellini according to package directions. Drain and set aside.
2. **Sear the Steak:**Heat olive oil in a large skillet over medium-high. Add steak and cook until browned. Remove and set aside.
3. **SautØ the Veggies:**In the same skillet, add onion, bell pepper, and garlic. SautØ until softened and fragrant.
4. **Build the Sauce:**Pour in beef broth and simmer for a few minutes. Stir in the heavy cream and grated provolone, cooking until the cheese is melted and the sauce is smooth.
5. **Combine Everything:**Return the steak to the skillet. Add cooked tortellini and toss to coat in the sauce.
6. **Finish and Serve:**Season with salt and pepper to taste. Garnish with fresh parsley and serve hot.
7. **Tips for Success:** Use ribeye or sirloin: For tender, flavorful results.
8. **Thin slices cook quickly:** Don't overcook the steak-medium-rare to medium is ideal.
9. **Shred your own cheese:** Pre-shredded cheese contains anti-caking agents that can affect melting.
10. **For extra flavor:** Add sautØed mushrooms or swap bell peppers for roasted red peppers.
11. **Serving Suggestions:** Serve this rich dish with:
12. A crisp green salad
13. Garlic bread or warm crusty rolls
14. A side of : Easy Turkey Wings for an indulgent feast
15. Finish the meal with : Peanut Butter Brownies for a sweet contrast

16. If you're feeding a crowd or want a hands-off option, pair this recipe with Sheet Pan Quesadillas for a casual dinner spread.
17. Storage & Leftovers: Store: Keep in an airtight container in the fridge for up to 3 days.
18. Reheat: Gently warm on the stovetop with a splash of broth or cream to loosen the sauce.
19. Freezing not recommended: The cream sauce can separate after thawing.
20. More Recipes You'll Love: If you like hearty meals that don't skimp on flavor, check these out:
21. Dorito : Casserole
22. Sheet : Pan Quesadillas
23. Cajun : Chicken Sausage Gumbo
24. Easy : Turkey Wings
25. Peanut : Butter Brownies

## TIPS FOR SUCCESS

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

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