

Seared Steak Medallions with Creamy Mushroom Tortellini - Elegant and Satisfying

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4 min

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INGREDIENTS

For the Steak:

1 lb beef tenderloin or sirloin, cut into 1.5-2 inch thick medallions

1 tbsp olive oil

Salt and black pepper, to taste

1 tbsp butter (optional, for finishing)

For the Tortellini and Cream Sauce:

1 (19 oz) package cheese tortellini (fresh or frozen)

1 tbsp olive oil or butter

4 oz cremini or button mushrooms, sliced

2 cloves garlic, minced

1 1/2 cups heavy cream or half-and-half

1/2 cup grated Parmesan cheese (plus more for serving)

2 tbsp fresh parsley, chopped (plus more for garnish)

Salt and pepper, to taste

DIRECTIONS

1. Cook the Tortellini: Bring a large pot of salted water to a boil. Add the tortellini and cook according to package directions until al dente. Drain and set aside.
2. Season and Sear the Steak: Pat steak medallions dry with paper towels. Season both sides generously with salt and black pepper. Heat olive oil in a heavy skillet over medium-high heat. Sear medallions for 2-4 minutes per side until browned and cooked to your liking. Add butter in the last minute and baste, if desired. Remove steaks and rest, tented with foil.
3. Make the Creamy Mushroom Sauce: In the same skillet, add more oil or butter if needed. Add mushrooms and cook for 5-7 minutes until browned. Add garlic and sauté 1 more minute. Pour in cream and bring to a simmer. Stir in Parmesan and reduce heat. Simmer until smooth and thickened. Season with salt and pepper. Stir in chopped parsley.
4. Combine and Serve: Toss cooked tortellini into the sauce until evenly coated. Plate the pasta and top with rested steak medallions. Sprinkle with extra parsley and Parmesan if desired.

TIPS FOR SUCCESS

Room Temp Steak: Ensures even cooking.

Don't Overcrowd Pan: Sear in batches if needed for a golden crust.

Use Fresh Tortellini: Cuts down on cooking time and adds better texture.

Scrape the Pan: Deglaze with cream to capture all those delicious browned bits.

