

Cheesesteak Tortellini in Rich Provolone Sauce - A Comfort Food Fusion

If you've ever debated between a gooey cheesesteak sandwich or a creamy pasta dish, this



TIME
30 min

PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

INGREDIENTS

For the Tortellini:

- 1 lb cheese tortellini (fresh or frozen)
- 1 tablespoon olive oil

For the Cheesesteak Filling:

- 1 lb thinly sliced beef steak (like ribeye or sirloin)
- 1 large onion, sliced
- 1 green bell pepper, sliced
- Salt and pepper to taste

For the Provolone Sauce:

- 2 tablespoons butter
- 2 tablespoons all-purpose flour
- 2 cups milk
- 1 cup shredded provolone cheese

DIRECTIONS

- 1.** Cook the Tortellini: Bring a pot of salted water to a boil. Cook tortellini according to package instructions until al dente. Drain, toss with 1 tablespoon of olive oil, and set aside.
- 2.** Make the Cheesesteak Filling: Heat olive oil in a large skillet over medium-high heat. Add the beef, onions, and peppers. Sauté until the beef is cooked through and the vegetables are tender and slightly caramelized, about 6-8 minutes. Season with salt and pepper to taste. Remove from heat.
- 3.** Make the Provolone Sauce: In a saucepan over medium heat, melt butter. Whisk in flour and cook for 1 minute to make a roux. Gradually add milk, whisking constantly to avoid lumps. Simmer until thickened, about 5-7 minutes. Lower heat and stir in shredded provolone until melted and smooth. Season with salt and pepper.
- 4.** Combine Everything: Add the cooked tortellini and cheesesteak filling into the cheese sauce. Gently toss to coat everything evenly. Heat through and serve warm.

TIPS FOR SUCCESS

Thinly slice your steak for the most authentic cheesesteak texture.

Whisk constantly when making the sauce to avoid lumps.

Use freshly shredded cheese if possible for the smoothest melt.

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

Original recipe: <https://chefmaniac.com/cheesesteak-tortellini-in-rich-provolone-sauce-a-comfort-food-fusion/>