

Creamy Garlic Butter Beef & Spinach Tortellini: Cozy Comfort Meal

Get ready to indulge in a dish that feels like a warm hug in a bowl! This



TIME
30 min

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INGREDIENTS

- 1 lb beef stew meat or ground beef
- 1 tbsp olive oil
- 2 tbsp unsalted butter
- 4 cloves garlic, minced
- 2 cups fresh spinach, chopped
- 1/2 cup heavy cream
- 1/2 cup beef broth
- 1 package of cheese tortellini (about 9 oz, fresh or dried)
- 1/2 tsp salt
- 1/4 tsp black pepper
- 1/2 cup grated Parmesan cheese
- Fresh parsley (optional, for garnish)

Swaps and Notes:

Beef: While beef stew meat (cut into very small pieces) offers a deeper flavor from slow cooking, using 1 lb of ground beef will significantly speed up cooking time for a quicker meal.

Olive Oil: A good quality extra virgin olive oil enhances flavor.

Butter: Unsalted butter is preferred to control saltiness.

Garlic: Freshly minced garlic is crucial for the best flavor in this sauce.

Spinach: Fresh spinach wilts down quickly. Frozen spinach (thawed and squeezed very dry) can be used in a pinch.

Heavy Cream: Essential for the rich, creamy sauce. Half-and-half can be used for a slightly lighter sauce, but it won't be as rich.

Beef Broth: Low-sodium beef broth gives you more control over the saltiness. Chicken broth can be substituted.

Cheese Tortellini: Use fresh or dried cheese tortellini. Other pasta shapes like penne or rotini could work, but tortellini adds a lovely cheesy bite.

Parmesan Cheese: Freshly grated Parmesan cheese melts beautifully and adds a salty, nutty finish. Pecorino Romano can also be used.

Garnish: Fresh parsley adds brightness and color.

DIRECTIONS

1. Let's get this cozy : Creamy Garlic Butter Beef & Spinach Tortellini cooking in your skillet!
2. **Brown the : Beef:** Heat the 1 tablespoon of olive oil in a large skillet (a deep, wide skillet works best) over medium heat. Add the beef stew meat (if using, cut it into very small, bite-sized pieces) or ground beef. Cook until it is browned and cooked through, breaking it up into small crumbles if using ground beef. If using ground beef, drain any excess fat from the skillet and remove the cooked beef to a plate; set aside. If using stew meat, once browned, you can leave it in the pan or remove it, depending on how much residual fat is left.
3. **Make : Garlic Butter Sauce Base:** In the same skillet, melt the 2 tablespoons of unsalted butter over medium heat. Once the butter has melted, add the 4 cloves of minced garlic and cook for about 1-2 minutes, stirring constantly, until the garlic is fragrant. Be careful not to let the garlic brown, as burnt garlic will taste bitter.
4. **Wilt : Spinach:** Add the 2 cups of chopped fresh spinach to the skillet with the garlic butter. Cook for another 2-3 minutes, stirring, until the spinach has completely wilted down.
5. **Simmer : Cream Sauce:** Stir in the 1/2 cup of heavy cream and 1/2 cup of beef broth into the skillet. Bring the mixture to a gentle simmer. Let it cook for 2-3 minutes, stirring occasionally, to allow the sauce to thicken slightly.
6. **Cook : Tortellini:** While the sauce is simmering, cook the cheese tortellini according to the package instructions until it is al dente. Drain the cooked

tortellini well and set aside.

7. **Combine & : Season:** Add the cooked tortellini to the skillet with the garlic butter sauce. If you previously removed the beef, add it back to the skillet now. Toss everything gently to coat the tortellini and beef with the creamy garlic butter sauce. Stir in the 1/2 cup of grated Parmesan cheese. Season with 1/2 teaspoon of salt and 1/4 teaspoon of black pepper to taste. Give it a final stir.
8. **Garnish and : Serve:** Garnish with fresh chopped parsley, if desired, for a pop of color and freshness. Serve hot and enjoy your delicious Creamy Garlic Butter Beef & Spinach Tortellini!

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Garlic: Freshly minced garlic is crucial for the best flavor in this sauce.

TIPS FOR SUCCESS

Don't Overcook Beef: If using ground beef, cook it until just browned.

If using stew meat, ensure it's in small enough pieces to cook through in the skillet.

Watch the Garlic: Garlic burns quickly!

Keep the heat moderate and stir constantly to prevent bitterness.

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