

## Cheesesteak Tortellini in Rich Provolone Sauce: A Comforting Fusion Dish

Cheesesteak Tortellini in Rich Provolone Sauce



**TIME**  
**5-7 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

**SOURCE**  
**ChefManiac**

### INGREDIENTS

1 tablespoon olive oil  
1 lb shaved beef steak (like steak-ums, or thinly sliced sirloin/ribeye)  
1 medium yellow onion, thinly sliced  
1 large green bell pepper, thinly sliced  
2 cloves garlic, minced  
1/2 teaspoon salt (plus more for pasta water)  
1/4 teaspoon black pepper  
1 (9-ounce) package refrigerated cheese tortellini  
2 tablespoons unsalted butter  
2 tablespoons all-purpose flour  
2 cups milk (whole or 2%)  
1 cup beef broth (low sodium recommended)  
6 ounces Provolone cheese, thinly sliced or shredded (about 1 1/2 cups)  
1/4 cup grated Parmesan cheese, plus more for serving  
Optional: Pinch of red pepper flakes  
2 tablespoons fresh parsley, chopped, for garnish

### DIRECTIONS

1. Let's get this comforting fusion dish cooking!
2. Cook : Tortellini: Bring a large pot of generously salted water to a rolling boil. Add the tortellini and cook according to package directions until al dente. Drain well, reserving about 1/2 cup of the starchy pasta cooking water.
3. Cook : Cheesesteak Filling: While the tortellini cooks, heat the olive oil in a large skillet or Dutch oven over medium-high heat. Add the thinly sliced onion and green bell pepper (if using). Sautø for 5-7 minutes until softened and lightly caramelized. Add the minced garlic and cook for 1 minute until fragrant.
4. Add : Beef & Season: Add the shaved beef to the skillet. Cook, breaking it up with a spoon or spatula, until browned and cooked through (about 3-5 minutes). Season with salt and black pepper.
5. Deglaze: Pour in the beef broth, scraping up any browned bits from the bottom of the pan - these bits are packed with flavor! Let it simmer for 2-3 minutes until most of the broth has evaporated, leaving a flavorful, slightly saucy meat and veggie mixture. Remove the meat mixture from the skillet and set aside.
6. Make : Provolone Sauce: In the same skillet, melt the unsalted butter over medium heat. Sprinkle in the all-purpose flour and whisk constantly for 1-2 minutes to create a roux. Gradually whisk in the milk until smooth. Bring the sauce to a gentle simmer, whisking constantly, and cook for 3-5 minutes until thickened.
7. Add : Cheese to Sauce: Reduce heat to low. Stir in the sliced or shredded Provolone cheese and 1/4 cup grated

Parmesan cheese until completely melted and smooth. Stir in optional red pepper flakes. If the sauce is too thick, add a tablespoon or two of the reserved pasta cooking water.

8. **Combine & : Serve:** Add the cooked and drained tortellini and the cooked cheesesteak meat and vegetable mixture back into the skillet with the Provolone sauce. Toss gently to combine, ensuring everything is thoroughly coated. Taste and adjust seasoning if needed.
9. **Garnish & : Enjoy:** Serve hot in bowls, garnished with fresh chopped parsley and extra grated Parmesan cheese.

## SWAPS & NOTES

**Shaved Beef:** Look for pre-shaved beefsteak at your grocery store.

If unavailable, thinly slice sirloin or ribeye steak against the grain and chop it roughly.

**Ground beef** can be a substitute, but the texture will be different.

**Tortellini:** Refrigerated cheese tortellini cooks quickly and adds delicious pockets of cheese.

## TIPS FOR SUCCESS

**Thinly Sliced Beef:** This is crucial for the cheesesteak texture.

**Don't Overcook Tortellini:** Cook just until al dente, as it will absorb more sauce and continue to soften slightly.

**Whisk Roux Well:** Ensure the flour is fully incorporated into the butter before adding milk to avoid lumps in your sauce.

**Gentle Simmer for Sauce:** Once milk is added, maintain a gentle simmer; avoid a rapid boil which can cause dairy to curdle.

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

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