

Beef Cheesesteak Tortellini: Creamy, Cheesy & Flavorful Recipe

innovative flavor combination and sheer comfort factor



TIME
20-30 min

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INGREDIENTS

1 lb of ground beef (or thinly sliced steak strips, such as sirloin or ribeye, for a more traditional cheesesteak flavor)
1 package (9 oz) of cheese tortellini (refrigerated or frozen)
1 medium onion, thinly sliced
1 bell pepper, thinly sliced (green or red for sweetness)
2 cloves garlic, minced
2 tablespoons olive oil, divided
1 tablespoon Worcestershire sauce
1 ½ cups provolone cheese, shredded (you can substitute with mozzarella or a blend of cheeses for added flavor)
1 ½ cups heavy cream
½ teaspoon garlic powder
½ teaspoon onion powder
Salt and pepper, to taste
Fresh parsley, chopped (for garnish, optional)

DIRECTIONS

1. Let's get this delicious : Beef Cheesesteak Tortellini cooking!
2. Cook the : Tortellini: Bring a large pot of salted water to a rolling boil. Add your cheese tortellini and cook according to the package instructions until they're perfectly al dente (tender but still firm to the bite). Once cooked, drain the tortellini thoroughly and set them aside.
3. Sear the : Beef: In a large skillet (a 12-inch skillet or Dutch oven works well), heat 1 tablespoon of olive oil over medium-high heat. Add the ground beef (or thinly sliced steak strips). If using ground beef, cook until browned, breaking it up into smaller pieces. If using steak strips, cook for 2-3 minutes on each side until browned but still tender. Drain any excess fat from the skillet and transfer the cooked beef to a plate. Set aside.
4. Caramelize the : Vegetables: Add the remaining 1 tablespoon of olive oil to the same skillet (don't clean it, those browned bits add flavor!). Add the thinly sliced medium onion and bell pepper to the skillet. Sautø over medium heat, stirring occasionally, until the vegetables are soft and caramelized, about 5-7 minutes. During the last minute of cooking, add the 2 cloves minced garlic and stir until fragrant.
5. Prepare the : Provolone Sauce: Reduce the heat to medium-low. Pour in the 1 tablespoon Worcestershire sauce and 1 ½ cups heavy cream. Stir in the ½ teaspoon garlic powder and ½ teaspoon onion powder. Gradually add the 1 ½ cups shredded provolone cheese, stirring constantly with a whisk or wooden spoon until

the cheese is completely melted and the sauce is smooth and creamy. Season the sauce with salt and black pepper to taste.

6. Combine and : Serve: Return the cooked beef (ground beef or steak strips) to the skillet with the provolone sauce. Mix it with the sauce until well combined. Gently fold in the cooked tortellini, ensuring everything is coated evenly in the rich provolone sauce. Transfer the Beef Cheesesteak Tortellini to a serving dish, garnish with fresh chopped parsley if desired, and enjoy hot immediately!

SWAPS & NOTES

Steak Strips: Ground beef is quicker and easier.

Thinly sliced steak strips (like sirloin or ribeye, cut against the grain) will give a more authentic cheesesteak texture and flavor.

Partially freezing steak for 20-30 minutes before slicing thinly can help.

Cheese Tortellini: Refrigerated or frozen cheese tortellini both work well.

TIPS FOR SUCCESS

Don't Overcook Tortellini: Cook just until al dente, as it will continue to warm in the sauce.

Sear Beef Well: Browning the beef (or steak) aggressively builds flavor for the whole dish.

Scrape the Fond: When sautéing the vegetables and making the sauce, scrape up any browned bits from the bottom of the skillet; this adds immense flavor.

Gentle Simmer for Sauce: Keep the heat at medium-low when adding the cream and cheese to the sauce to prevent curdling or clumping.

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