

Easy Philly Cheesesteak Tortellini Skillet Dinner

Beef Cheesesteak Tortellini Recipe



TIME
2-3 min

PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

INGREDIENTS

1 lb ground beef (or thinly sliced steak strips, such as flank or sirloin, for a more traditional cheesesteak flavor)
 1 package (9 oz) cheese tortellini (fresh or frozen)
 1 medium onion, thinly sliced
 1 bell pepper, thinly sliced (green for classic, red for sweetness)
 2 cloves garlic, minced
 2 tablespoons olive oil
 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 black pepper, to taste
 Fresh parsley, chopped (for garnish)

DIRECTIONS

1. Follow these straightforward steps to create your delicious Beef Cheesesteak Tortellini:
2. Cook the : Tortellini: Bring a large pot of generously salted water to a rolling boil. Add your cheese tortellini and cook according to the package instructions until they are perfectly al dente (tender but still firm to the bite). Once cooked, drain the tortellini thoroughly and set it aside for later.
3. Sear the : Beef: In a large skillet (or a wok if you have one), heat 1 tablespoon of olive oil over medium-high heat. Add the ground beef and cook until it's completely browned, breaking it up into smaller pieces with a spoon. If you're using thinly sliced steak strips, cook them for just 2-3 minutes per side until they are browned but still tender. Once cooked, drain any excess fat from the skillet and transfer the beef to a separate bowl or plate. Set it aside.
4. Caramelize the : Vegetables: In the same skillet, add the remaining 1 tablespoon of olive oil (add a bit more if needed). Add the thinly sliced onion and bell pepper. Sauté these vegetables over medium heat, stirring occasionally, for about 5-7 minutes, or until they are soft and lightly caramelized. Add the minced garlic during the last minute of cooking and stir until it becomes fragrant.
5. Prepare the : Provolone Sauce: Reduce the heat to medium-low. Pour in the Worcestershire sauce and heavy cream. Stir well. Then, mix in the garlic powder and onion powder. Gradually add the shredded provolone cheese to the skillet, stirring constantly with a whisk or spoon until the cheese has melted completely and the sauce is smooth and creamy. Taste the sauce

and adjust the seasoning with salt and black pepper as needed.

6. **Combine and Serve:** Return the cooked beef (or steak strips) to the skillet with the creamy provolone sauce and vegetables. Stir everything together until well combined. Gently fold in the cooked tortellini, ensuring that every piece is coated evenly in the rich, cheesy sauce. Transfer the finished Beef Cheesesteak Tortellini to a large serving dish, garnish generously with fresh, chopped parsley, and serve hot.

SWAPS & NOTES

Meat Choice: While ground beef is super convenient, using thinly sliced flank steak or sirloin cut against the grain will give you that more authentic "cheesesteak" texture and flavor.

Cook steak strips quickly over high heat to keep them tender.

Tortellini: Fresh tortellini cooks very fast and is often preferred for its tender bite.

Frozen tortellini also works well, just follow package directions for cooking time.

TIPS FOR SUCCESS

Thinly Slice Steak: If using steak strips, ensure they are sliced very thinly and against the grain for tenderness.

Partially freezing the steak for 15-20 minutes can make it easier to slice thinly.

Don't Overcook Tortellini: Cook the tortellini just until al dente.

It will continue to absorb some sauce and cook slightly further when combined with the hot sauce.

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

Original recipe: <https://chefmaniac.com/easy-philly-cheesesteak-tortellini-skillet-dinner/>