

Creamy Tortellini Bake: The Ultimate Beef, Alfredo & Marinara Casserole

Creamy Tortellini Bake with Alfredo, Marinara, and Ground Beef



OVEN
375°F

TIME
8-10 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

- 1 tablespoon olive oil
- 1 pound lean ground beef
- 1 medium yellow onion, chopped
- 2 cloves garlic, minced
- 1 (15 ounce) can crushed tomatoes (or plain tomato sauce)
- 1 (15 ounce) can tomato paste
- 1 cup water or beef broth
- 1 teaspoon dried Italian seasoning
- $\frac{1}{8}$ teaspoon salt
- $\frac{1}{4}$ teaspoon black pepper
- 1 (15 ounce) jar Alfredo sauce
- 1 (20 ounce) package refrigerated or frozen cheese tortellini (no need to thaw if frozen)
- 2 cups shredded mozzarella cheese, divided
- $\frac{1}{2}$ cup grated Parmesan cheese, divided
- Fresh basil or parsley, chopped, for garnish (optional)

Swaps and Notes:

Ground Beef: Lean ground beef (80/20 or 90/10) is recommended to avoid excessive grease. Ground turkey or Italian sausage (casing removed) could also be used for different flavor profiles.

Crushed Tomatoes/Tomato Paste: Using both creates a robust marinara base. You can use a jar of your favorite marinara sauce (about 24-26 oz) instead of the crushed tomatoes, tomato paste, water/broth,

and Italian seasoning if you want a shortcut, but adjust liquid as needed.

Alfredo Sauce: A good quality jarred Alfredo sauce makes this recipe incredibly easy. You can certainly make your own Alfredo from scratch if you prefer!

Tortellini: Refrigerated cheese tortellini cooks quickly and holds its shape well. Frozen tortellini also works; simply add directly to the sauce, no thawing needed. Meat tortellini would also be delicious.

Cheese: Mozzarella provides fantastic meltiness, and Parmesan adds a salty, nutty depth. A blend like Italian cheese blend or provolone would also be great.

Veggies: Feel free to sauté diced bell peppers, mushrooms, or zucchini with the onion for added vegetables.

Spice: A pinch of red pepper flakes can be added to the beef mixture for a little kick.

Instructions:

Brown Ground Beef & Aromatics: In a large skillet or Dutch oven, heat the 1 tablespoon of olive oil over medium-high heat. Add the 1 pound lean ground beef and 1 medium chopped yellow onion. Cook, breaking up the beef with a spoon, until the beef is no longer pink and the onion is softened, about 8-10 minutes. Drain any excess grease thoroughly. Stir in the 2 cloves minced garlic and cook for 1 minute until fragrant.

Make the Marinara Base: Add the 1 (15 ounce) can crushed tomatoes, 1 (15 ounce) can tomato paste, 1 cup water or beef broth, 1 teaspoon dried Italian seasoning, $\frac{1}{2}$ teaspoon salt, and ... teaspoon black pepper to the skillet. Stir well to combine. Bring the mixture to a gentle simmer and let it cook for 5-7 minutes, allowing the flavors to meld.

Combine Sauces & Tortellini: Stir the 1 (15 ounce) jar Alfredo sauce directly into the simmering ground beef and marinara mixture. Mix until a creamy "pink sauce" forms.

Add the 1 (20 ounce) package refrigerated or frozen cheese tortellini directly into the skillet with the sauce. Stir gently to coat all the tortellini completely.

Assemble & Bake: Pour the entire tortellini mixture into a 9x13-inch baking dish, spreading it out evenly.

Sprinkle 1 $\frac{1}{2}$ cups of the shredded mozzarella cheese and ... cup of the grated Parmesan cheese evenly over the top of the casserole.

Bake, uncovered, in a preheated 375°F (190°C) oven for 20-25 minutes, or until the cheese is melted, bubbly, and golden brown, and the tortellini is cooked through and tender. If your

tortellini was frozen, it may take an additional 5-10 minutes.

Rest & Serve: Remove the casserole from the oven and let it rest for 5-10 minutes before serving.

This allows the sauce to set slightly and prevents it from being too runny. Garnish with fresh chopped basil or parsley if desired.

Tips for Success:

Drain Beef Thoroughly: Removing excess grease from the ground beef is crucial for a non-oily casserole.

DIRECTIONS

- 1. Brown : Ground Beef & Aromatics:** In a large skillet or Dutch oven, heat the 1 tablespoon of olive oil over medium-high heat. Add the 1 pound lean ground beef and 1 medium chopped yellow onion. Cook, breaking up the beef with a spoon, until the beef is no longer pink and the onion is softened, about 8-10 minutes. Drain any excess grease thoroughly.
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10. **Enjoy your incredibly creamy and delicious :** Tortellini Bake!
11. **Tips for Success: Drain Beef Thoroughly:** Removing excess grease from the ground beef is crucial for a non-oily casserole.
12. **Don't : Pre-Cook Tortellini:** The beauty of this recipe is that the tortellini cooks directly in the sauce, absorbing all that delicious flavor. Pre-cooking can make it mushy.
13. **Adjust : Sauce Consistency:** If your sauce seems too thick before adding the tortellini, you can add an extra splash of water or broth to loosen it slightly.
14. **Freshly : Shredded Cheese:** While pre-shredded cheese works, freshly shredded mozzarella and Parmesan melt smoother and have better flavor.
15. **Resting : Period:** Allowing the casserole to rest for a few minutes after baking helps the sauce thicken and the whole dish set, making it easier to scoop and serve neatly.
16. **Serving Suggestions and Pairings:** This Creamy Tortellini Bake is a hearty, complete meal on its own. It pairs perfectly with a crisp green salad with a light vinaigrette to cut through the richness, or some warm garlic bread for dipping (though the tortellini itself is very satisfying!). For other fantastic, easy-to-make Italian-inspired dishes, you might also like my [This Instant Pot Lasagna Is My Favorite Way To Make Comfort Food Fast](#) or the classic [Classic Spaghetti Recipe With Homemade Sauce](#).
17. **Storage and Leftover Tips:** Leftover Creamy Tortellini Bake stores beautifully. Transfer any leftovers to an airtight container and refrigerate for up to 3-4 days. To reheat, you can microwave individual portions until heated through, or cover with foil and bake in the oven at 300°F (150°C) until warm. You might want to add a tiny splash of water or broth if the sauce seems a bit dry upon reheating.
18. **More Recipes You Will Love:** If you love hearty, cheesy, and easy-to-make comfort food, here are some other Chefmaniac favorites:
19. For another fantastic crowd-pleasing casserole, check out [This Dorito Casserole Is My Favorite Weeknight Dinner Shortcut](#).
20. If you're a fan of one-pan wonders, my [This Mexican Chicken And Rice Casserole Is My Favorite One-Pan Dinner That's Always A Hit](#) is a must-try.
21. And for a fun, customizable meal that feeds a crowd, you might like [This Walking Taco Bar Is My Favorite No-Fuss Way To Feed A Crowd](#).
22. **Final Thoughts:** This Creamy Tortellini Bake with Alfredo, Marinara, and Ground Beef is a true triumph of comfort food. It combines the best of

Italian-American flavors into one incredibly satisfying, easy-to-make casserole that will undoubtedly become a new favorite in your home. Prepare for happy faces and empty plates!

23. What's your favorite way to transform classic pasta dishes into a comforting casserole? Share your ideas in the comments below, and don't forget to follow [Chefmaniac.com](https://chefmaniac.com) for more delicious recipes!

SWAPS & NOTES

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TIPS FOR SUCCESS

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

Original recipe: <https://chefmaniac.com/creamy-tortellini-bake-the-ultimate-beef-alfredo-marinara-casserole/>