

Cheesy Slow Cooker Ranch Beef Tortellini - A No-Fuss Weeknight Winner

Slow Cooker Creamy Ranch Beef Tortellini



TIME
45 min

METHOD
Slow cooker

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SAVE
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INGREDIENTS

- 1 lb ground beef
- 1 (20 oz) package cheese tortellini
- 1 (10.5 oz) can cream of mushroom soup
- 1 packet ranch seasoning mix
- 1 small onion, finely chopped
- 2 cups shredded mozzarella cheese
- 1 cup milk or half-and-half
- Salt and black pepper, to taste
- Fresh parsley, chopped (for garnish)

DIRECTIONS

- 1.** Brown the Beef: In a skillet over medium heat, cook the ground beef, breaking it apart as it browns. Drain excess fat.
- 2.** Build the Creamy Base: Transfer the beef to the slow cooker. Add:
- 3.** Cream of mushroom soup
- 4.** Ranch seasoning
- 5.** Chopped onion
- 6.** Milk or half-and-half
- 7.** Stir until everything is well combined.
- 8.** Slow Cook: Cover and cook on low for 3-4 hours. This allows the flavors to meld together into a rich, creamy base.
- 9.** Add the Tortellini: Stir in the cheese tortellini, making sure they're coated in the sauce.
- 10.** Cover and cook on low for 30-45 minutes, until the tortellini are tender.
- 11.** Finish with Cheese: Stir in the shredded mozzarella until melted and smooth.
- 12.** Season with salt and black pepper to taste. Garnish with fresh parsley before serving.

SWAPS & NOTES

Ground beef substitute: Ground turkey or Italian sausage works beautifully.

Soup swap: Cream of chicken or cream of celery can replace cream of mushroom if preferred.

Milk vs. half-and-half: Half-and-half makes the sauce richer and creamier.

Add-ins: Mushrooms, spinach, or peas can boost nutrition and texture.

TIPS FOR SUCCESS

Keep an eye on them during the last 30-45 minutes so they stay tender, not mushy.

Cheese can settle slightly - give it one good stir before plating.

It melts better than pre-shredded varieties.

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

Original recipe: <https://chefmaniac.com/cheesy-slow-cooker-ranch-beef-tortellini-a-no-fuss-weeknight-winner/>