

Easy Philly Cheesesteak Tortellini Bake for Weeknight Dinners

Creamy Philly Cheesesteak Tortellini Bake



OVEN
375°F

TIME
45 min

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INGREDIENTS

1.5 pounds ribeye steak, thinly sliced
2 tablespoons olive oil
1 large onion, sliced
1 bell pepper, sliced
3 cloves garlic, minced
1 teaspoon garlic powder
1 teaspoon onion powder
Salt to taste
Black pepper to taste
24 oz cheese tortellini (fresh or frozen)
1 cup heavy cream
1 ½ cups shredded provolone cheese
½ cup grated Parmesan cheese
1 cup beef broth
... cup cream cheese, softened
2 tablespoons chopped fresh parsley (for garnish)

DIRECTIONS

- 1.** Preheat the Oven: Preheat your oven to 375°F (190°C) and lightly grease a 9x13-inch baking dish.
- 2.** Cook the Tortellini: Prepare the tortellini according to the package instructions until just tender. Drain and set aside.
- 3.** Brown the Steak: Heat olive oil in a large skillet over medium-high heat.
- 4.** Add the sliced ribeye steak and cook for 4-5 minutes until browned. Remove the steak and set aside.
- 5.** Sauté the Vegetables: In the same skillet, cook the sliced onion, bell pepper, and minced garlic for 3-4 minutes until softened and fragrant.
- 6.** Make the Cream Sauce: Pour in the beef broth and bring it to a gentle simmer.
- 7.** Stir in the heavy cream, cream cheese, garlic powder, onion powder, salt, and pepper. Cook until smooth and creamy.
- 8.** Combine the Ingredients: Add the cooked tortellini and browned steak back into the skillet.
- 9.** Stir everything together until evenly coated in the sauce.
- 10.** Assemble the Casserole: Transfer the mixture to the prepared baking dish.
- 11.** Sprinkle the shredded provolone and grated : Parmesan evenly across the top.
- 12.** Bake: Bake for 20 minutes, until the cheese is melted and bubbling.
- 13.** Garnish with chopped parsley before serving.

SWAPS & NOTES

This recipe is flexible and easy to customize depending on what you have on hand.

Steak Options Ribeye provides the best flavor and tenderness.

Flank steak or sirloin also work well.

Add Extra Veggies For additional flavor and texture, consider adding: Mushrooms Spinach Roasted red peppers

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

Original recipe: <https://chefmaniac.com/easy-philly-cheesesteak-tortellini-bake-for-weeknight-dinners/>