

## Beef & Spinach Tortellini for a Fast, Comforting Weeknight Dinner

It is simple, filling, and the kind of dinner that feels like a win every time.



### TIME

**3 to 5 min**

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### SOURCE

**ChefManiac**

### INGREDIENTS

- 1 pound ground beef
- 2 tablespoons olive oil
- 3 cloves garlic, minced
- 1 teaspoon Bald Buck Seasoning
- 1/4 teaspoon black pepper
- 1/4 teaspoon red pepper flakes, optional
- 1 package refrigerated cheese tortellini, 20 ounces
- 1 cup beef broth
- 2 tablespoons unsalted butter
- 2 cups fresh spinach
- 1/2 cup grated Parmesan cheese
- 2 tablespoons fresh parsley, chopped

### DIRECTIONS

1. Cook the tortellini: Bring a large pot of salted water to a boil.
2. Add the tortellini and cook according to the package directions, usually 3 to 5 minutes, until they float.
3. Before draining, reserve 1 cup of the pasta water.
4. Drain the tortellini and set aside.
5. Brown the beef: In a large skillet, heat the olive oil over medium-high heat.
6. Add the ground beef and cook until browned, breaking it apart with a spatula.
7. Drain any excess fat if needed.
8. Add the seasonings: Reduce the heat to medium.
9. Add the garlic, Bald Buck Seasoning, black pepper, and red pepper flakes if using.
10. Cook for about 1 minute, until the garlic is fragrant.
11. Build the sauce: Pour in the beef broth and bring it to a simmer.
12. Cook for a couple of minutes so the flavors blend.
13. Add the butter and stir until melted.
14. Add the tortellini: Toss in the cooked tortellini and stir to coat it in the sauce.
15. If the sauce seems too thick, add some of the reserved pasta water until it reaches the consistency you want.
16. Finish with spinach and cheese: Add the fresh spinach and stir just until wilted, about 1 minute.
17. Sprinkle in the Parmesan cheese and fresh parsley.
18. Give everything one final stir and serve warm.

## SWAPS & NOTES

Refrigerated cheese tortellini is ideal for this recipe because it cooks quickly and adds that soft, cheesy bite that makes the dish feel extra comforting.

Ground beef gives the skillet a hearty flavor, but the overall sauce stays fairly light thanks to the broth and butter instead of a heavy cream base.

Fresh spinach wilts quickly and blends in beautifully at the end, adding a little freshness without changing the simple feel of the dish.

The reserved pasta water is useful because it helps loosen the sauce if needed and makes everything coat the tortellini more smoothly.

### TIPS FOR SUCCESS

Since it goes into the skillet afterward, cooking it just until tender helps it hold up better.

Drain excess grease from the beef if needed so the sauce stays balanced and not too heavy.

Add the spinach at the very end so it keeps its bright color and only wilts lightly.

Use the pasta water a little at a time.

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

Original recipe: <https://chefmaniac.com/beef-spinach-tortellini-for-a-fast-comforting-weeknight-dinner/>