

## Philly Cheesesteak Meets Pasta: My Creamy Tortellini Mashup You Have to Try

Philly Cheesesteak Tortellini Pasta



**TIME**  
**3 to 5 min**

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**ChefManiac**

### INGREDIENTS

You'll Need

For the Tortellini: 1 lb cheese tortellini (store-bought or homemade) Salt (for boiling pasta water):

### DIRECTIONS

1. Step-by-: Step)
2. Cook the : Tortellini
3. I start by bringing a large pot of salted water to a boil. The tortellini only needs about 3 to 5 minutes-just long enough to get tender without falling apart. Once cooked, I drain it and toss it lightly with a bit of olive oil to keep it from sticking.
4. Make the : Philly Cheesesteak Filling
5. In a large skillet, I heat 1 tablespoon of olive oil over medium-high heat. I toss in the sliced onions, bell peppers, and mushrooms, if using. I sautØ everything until the veggies are soft and slightly caramelized-about 5 minutes.
6. Then I stir in the garlic, soy sauce, : Worcestershire, and balsamic vinegar. I cook it for another minute, just to blend the flavors. Then I remove the veggies from the skillet and set them aside.
7. Next, I add the other tablespoon of olive oil and cook the steak, which I've seasoned with salt and pepper. Because it's sliced thin, it only takes a few minutes to brown and cook through. Once the steak is done, I return the cooked veggies to the pan and stir everything together.
8. Make the : Cheese Sauce
9. While the steak and veggies rest, I melt the butter in a separate saucepan over medium heat. I whisk in the flour to form a roux and cook it for about 1-2 minutes (just enough to remove that raw flour taste).
10. Then I slowly whisk in the milk until the sauce thickens slightly. Once it's smooth and warm, I stir

in the provolone, mozzarella, and Parmesan. The cheese melts into a thick, glossy sauce that smells amazing. I season it with salt, pepper, and a pinch of garlic powder to finish it off.

11. Combine : Everything
12. In a large mixing bowl-or right back in the skillet if it's big enough-I combine the cooked tortellini, cheesesteak filling, and cheese sauce. I toss it all gently to coat the pasta and evenly distribute all the steak and veggies.
13. Serve (or Bake It!)
14. I plate it up right away while everything's hot and cheesy. But if I want a more casserole-style dish, I'll transfer it to a baking dish, sprinkle on more provolone, and broil for a few minutes until bubbly and golden on top.
15. A sprinkle of parsley and a few crushed red pepper flakes give it that final pop of flavor.
16. My Tips for : Extra Flavor
17. Use thin-sliced ribeye if you can find it
18. -it cooks fast and has that melt-in-your-mouth texture.
19. Don't skip the Worcestershire
20. : It brings out the beefiness and ties everything together.
21. Try smoked provolone
22. for a deeper, cheesesteak-style vibe.
23. Add some hot sauce or horseradish cream
24. if you want heat or tang.
25. What I : Serve With It

## SWAPS & NOTES

of a great cheesesteak and then some.

Whether you're feeding a crowd, meal prepping for the week, or just craving something cozy and cheesy, this one won't let you down.

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

Original recipe: <https://chefmaniac.com/philly-cheesesteak-meets-pasta-my-creamy-tortellini-mashup-you-have-to-try/>

Let me know if you try it-or how you make it your own.

I've got a feeling this one's going to make repeat appearances in your kitchen too.