

Introduction

When you think of comfort foods, the classic cheesesteak undoubtedly comes to mind. Its combination of savory beef, melted cheese, and sautéed vegetables creates a rich and satisfying meal. Now, imagine elevating this beloved sandwich into a pasta dish that brings together all these elements in a delightful twist: Cheesesteak Tortellini in Rich Provolone Sauce. This dish combines tender cheese tortellini with perfectly seasoned beef, onions, and bell peppers, all enveloped in a creamy provolone cheese sauce. It's a quick and easy way to enjoy the flavors of a cheesesteak in a new form, making it perfect for busy weeknight dinners or a cozy gathering.

Detailed Ingredients

- * Thinly sliced beef steak (1 lb, ribeye or sirloin)
- * Cheese tortellini (1 package)
- * Onion (1, sliced)
- * Green bell pepper (1, sliced)
- * Butter (2 tablespoons)
- * Flour (2 tablespoons)
- * Milk (2 cups)
- * Shredded provolone cheese (1 cup)

Prep Time

15 minutes

Cook Time, Total Time, Yield

Cooking Time: 20 minutes

Total Time: 35 minutes

Yield: 4 servings

Detailed Directions and Instructions

Cook the Tortellini

Begin the recipe by boiling water in a large pot. Once boiling, add the cheese tortellini and

cook according to the package instructions until they are al dente. This usually takes about 3 to 5 minutes, depending on the brand. Once cooked, drain the tortellini in a colander and set them aside.

Cook the Beef

Next, take a large skillet and place it over medium heat. Add the thinly sliced beef steak to the skillet in a single layer. Cook the beef for about 5 minutes or until it is browned and cooked through. This quick cooking method ensures that the beef remains tender. After cooking, remove the beef from the skillet and set it aside on a plate.

Sauté the Vegetables

In the same skillet, without cleaning it, add the sliced onion and green bell pepper. Sauté the vegetables over medium heat for about 5 to 7 minutes. You want to cook them until they are tender and slightly caramelized. This will enhance their natural sweetness and add depth to your dish. Once cooked, remove the onions and peppers from the skillet and set them aside alongside the beef.

Prepare the Provolone Sauce

To create the rich and creamy provolone sauce, return to the same skillet and melt 2 tablespoons of butter over medium heat. Once the butter is melted and bubbling, add 2 tablespoons of flour to the skillet. Stir the flour into the butter, cooking it for about 1 to 2 minutes until it turns a light golden color, which will help eliminate the raw flour taste.

Melt the Cheese

Gradually pour 2 cups of milk into the skillet while whisking continuously. This step is crucial to avoid lumps in your sauce. Continue to stir the mixture on medium heat for about 5 minutes or until the sauce starts to thicken. To finish the sauce, lower the heat and add 1 cup of shredded provolone cheese. Stir until the cheese is completely melted and the sauce is smooth and creamy.

Combine Everything

Now that your cheese sauce is ready, it's time to bring everything together. Add the cooked tortellini, beef, sautéed onions, and green bell peppers into the skillet with the provolone sauce. Stir gently to ensure all ingredients are well coated with the sauce. Heat everything together for an additional 2 to 3 minutes, just until everything is warmed through.

Serve and Enjoy

Once everything is combined and heated, serve your Cheesesteak Tortellini hot. For an extra touch, consider garnishing the dish with a sprinkle of additional provolone cheese or freshly chopped parsley. This dish not only satisfies cravings for cheesesteaks but also provides a comforting and hearty pasta meal that everyone will love.

Notes

- You can substitute the beef with chicken or turkey for a lighter version.
- For a vegetarian option, use mushrooms or a meat substitute instead of beef.
- Feel free to add garlic or spices to the sauce for extra flavor.
- Leftovers can be stored in an airtight container in the refrigerator for up to 3 days.

Cook Techniques

- Sautéing: This technique is used for cooking the onions and bell peppers, allowing them to caramelize and develop a sweet flavor.
- Roux: A mixture of butter and flour that forms the base of your creamy cheese sauce, giving it a thick texture.
- Aldente Cooking: Cooking pasta such as tortellini just enough so that it is firm to the bite, ensuring it retains a good texture when mixed with sauce.

FAQ

Can I prepare this dish in advance?

Yes, you can prepare the sauce and cook the tortellini in advance. Store them separately in the refrigerator until you're ready to combine and heat them.

What can I serve with Cheesesteak Tortellini?

This dish pairs well with a side salad or garlic bread for a complete meal.

Can I freeze leftovers?

While it is possible to freeze the dish, the creaminess of the cheese sauce may be affected upon reheating. It's best enjoyed fresh.

Conclusion

Cheesesteak Tortellini in Rich Provolone Sauce is a magnificent fusion of flavors that transforms a classic sandwich into an enticing pasta dish. Easy to prepare and customizable, it's perfect for any weeknight meal or gathering. The combination of creamy cheese sauce, sautéed vegetables, and tender beef makes every bite a delight. Whether you are a cheesesteak lover, a pasta enthusiast, or just looking for a hearty meal, this recipe is sure to become a family favorite.

More Recipes Suggestions and Combinations

Creamy Garlic Chicken Pasta

This dish features chicken in a creamy garlic sauce, perfect for pairing with your favorite pasta.

Vegetarian Mushroom Stroganoff

A delicious option that replaces meat with hearty mushrooms, all in a rich sour cream sauce.

Cheesy Chicken Mac and Cheese

Comfort food at its best, combining tender chicken and elbow pasta with a creamy cheese sauce.

Beef and Broccoli Stir-Fry

A quick and delicious stir-fry with beef, broccoli, and a soy sauce glaze for a complete meal.

Homemade Lasagna

Layered with noodles, ricotta, marinara, and plenty of cheese, it's a classic dish that never disappoints.