

Introduction

Cheesesteak Tortellini in Rich Provolone Sauce offers a delightful fusion of flavors, combining the classic elements of a Philadelphia cheesesteak with the comforting texture of tortellini. This dish brings together tender steak, sautéed vegetables, and a creamy cheese sauce that clings perfectly to every piece of tortellini. Perfect for a weeknight dinner or special occasion, this recipe is a guaranteed crowd-pleaser, with various textures and vibrant flavors to satisfy even the pickiest eaters.

Detailed Ingredients

- 1 lb cheese tortellini (fresh or frozen)
- 1 lb ribeye steak or sirloin, thinly sliced
- 1 green bell pepper, sliced
- 1 onion, sliced
- 2 cloves garlic, minced
- 2 tbsp olive oil
- 2 tbsp butter
- 1 cup heavy cream
- 1 cup provolone cheese, shredded
- 1/2 cup Parmesan cheese, grated
- 1/2 tsp garlic powder
- Salt and pepper to taste
- Fresh parsley, chopped (for garnish)

Prep Time

10 minutes

Cook Time, Total Time, Yield

Cooking Time: 20 minutes

Total Time: 30 minutes

Yield: Serves 4

Detailed Directions and Instructions

Cook the Tortellini

Begin by bringing a large pot of salted water to a boil. Add the cheese tortellini and cook according to package instructions until they reach al dente. This usually takes around 3 to 5 minutes for fresh tortellini and a bit longer for frozen. Once done, drain the tortellini and set them aside, ensuring they won't stick together.

Cook the Steak and Vegetables

In a large skillet, heat the olive oil over medium-high heat. Season the thinly sliced steak generously with salt and pepper. Sear the steak in the hot oil for 2-3 minutes on each side, or until it's nicely browned. It's essential not to overcrowd the skillet, so if necessary, cook the steak in batches. Once fully cooked, remove the steak from the skillet and set it aside on a plate.

Next, add the sliced bell pepper, onion, and minced garlic to the remaining oil and drippings in the skillet. Sauté the vegetables for about 4-5 minutes until they become softened and fragrant, stirring occasionally to ensure even cooking.

Make the Provolone Sauce

In a separate saucepan, melt the butter over medium heat. Once melted, stir in the garlic powder and heavy cream, allowing the mixture to come to a gentle simmer. Gradually, add the shredded provolone and grated Parmesan cheese, stirring constantly to ensure a smooth and creamy sauce. It's important to keep the heat low enough to prevent the cheese from clumping. Season the sauce with salt and pepper to taste.

Combine and Serve

Return the cooked steak to the skillet with the sautéed vegetables. Add the drained tortellini to the same skillet, and pour the rich provolone sauce over everything. Using tongs or a spatula, toss gently to combine, ensuring that the tortellini is well coated with the sauce and the steak and vegetables are evenly distributed throughout.

To serve, garnish the dish with freshly chopped parsley, adding a touch of color and an herbal note. This Cheesesteak Tortellini in Rich Provolone Sauce is best enjoyed hot, straight from the skillet.

Notes

For an extra layer of flavor, consider adding some sliced mushrooms when sautéing the vegetables. They pair wonderfully with the steak and add a deep, earthy note to the dish.

If you prefer a bit of spice, a pinch of red pepper flakes can be added to the butter and cream as they simmer to create a flavorful kick.

Feel free to substitute different cheeses based on your preferences. While provolone provides a creamy base, experimenting with cheddar or mozzarella can lend a unique taste to the dish.

Keep an eye on the consistency of your sauce. If it appears too thick, you may stir in a splash of pasta water or additional cream to reach your desired consistency.

Cook Techniques

Searing: Searing the steak is crucial for locking in flavor while creating a delicious crust. Ensure that your skillet is adequately preheated to achieve that perfect sear.

Sauteing: When sautéing bell peppers and onions, the key is to not overcrowd the pan, allowing them to cook evenly and develop that sweet, caramelized flavor.

Simmering: When working with the sauce, keeping the heat at a medium level is necessary. This allows the cheeses to melt smoothly without burning and results in a creamy texture.

FAQ

Can I use different types of pasta?

Yes, while cheese tortellini is recommended for its cheese flavor, you can substitute other pasta shapes such as penne or fusilli if preferred.

Is this dish freezer-friendly?

This dish can be frozen, but it's best to do so before adding the sauce. To reheat, allow it to thaw overnight in the refrigerator before cooking the sauce and combining everything.

What can I serve with Cheesesteak Tortellini?

This hearty dish pairs well with a simple green salad or garlic bread. It balances the richness of the tortellini beautifully.

Can I use leftover steak?

Absolutely! This dish is perfect for utilizing leftover steak. Just ensure it's reheated adequately before mixing it in with the vegetables and sauce.

What if I don't have provolone cheese?

If provolone is unavailable, feel free to use mozzarella, gouda, or even a blend of Italian cheeses for a delicious alternative.

Conclusion

Cheesesteak Tortellini in Rich Provolone Sauce encapsulates comfort food at its finest. The marriage of flavors and textures creates a dish that is both satisfying and indulgent. The creamy sauce enveloping the tender steak and tortellini elevates it to a gourmet experience that is accessible for any home cook. This recipe not only brings joy to the table but also allows for personal touches and adjustments, making it versatile for every palette.

More recipes suggestions and combination**Pasta Primavera**

Vibrant and fresh, this dish combines seasonal vegetables with a light olive oil sauce, making it a perfect complement to the richness of Cheesesteak Tortellini.

Chicken Alfredo

A classic Italian-American dish that incorporates creamy Alfredo sauce and grilled chicken, adding to the repertoire of comforting pasta dishes.

Stuffed Peppers

Bell peppers filled with a mixture of rice, ground beef, tomatoes, and spices make for a nutritious and colorful side dish to accompany the cheesesteak tortellini.

Garlic Bread

Crispy and buttery garlic bread can act as the perfect side, providing a delightful crunch that contrasts the creamy tortellini.

Caprese Salad

A mix of fresh mozzarella, tomatoes, basil, and a drizzle of balsamic glaze, this salad offers a tangy freshness that pairs nicely with the rich cheesesteak tortellini.

With these suggestions, you can truly create a memorable dining experience that showcases the comforting flavors of pasta while allowing for a variety of tastes to be explored. Each dish serves to enhance the overall meal, bringing a combination of flavors that delight the palate.