



Cheeseburger Tortellini Skillet



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Introduction

Cheeseburger Tortellini Skillet is a delicious and easy-to-make dish that combines the flavors of a classic cheeseburger with cheesy tortellini. This one-pan meal is perfect for busy weeknights, offering a hearty dinner option that the whole family will love. The combination of ground beef, cheese, and pasta creates a comforting and satisfying dish that is both quick to prepare and packed with flavor.

Detailed Ingredients with measures

- Ground beef: 1 pound
- Cheese tortellini: 12 ounces
- Onion: 1, diced
- Garlic: 2 cloves, minced
- Beef broth: 1 cup
- Tomato sauce: 1 cup
- Ketchup: 2 tablespoons
- Mustard: 1 tablespoon
- Cheese: 1 cup, shredded (preferably cheddar or American)
- Olive oil: 1 tablespoon
- Salt and pepper: to taste
- Optional toppings: pickles, diced tomatoes, or additional cheese

Prep Time

The prep time for this dish is approximately 10 minutes. This includes the time needed to chop the onion and garlic, and gather all the ingredients needed for the recipe.

Cook Time, Total Time, Yield

Cook time is around 20 minutes, allowing for a quick and satisfying meal. The total time from prep to serving is about 30 minutes. This recipe yields approximately 4 servings, making it great for families or for meal prepping for lunches throughout the week.



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Detailed Directions and Instructions

Step 1: Prepare the Tortellini

Cook the cheese tortellini according to package instructions. Drain and set aside once done.

Step 2: Cook the Ground Beef

In a large skillet, cook the ground beef over medium heat until browned. Break it apart with a spatula as it cooks and drain any excess fat.

See also Tom Yum Soup

Step 3: Add Seasonings

Stir in garlic powder, onion powder, salt, and pepper to the browned beef. Mix thoroughly to combine the flavors.

Step 4: Combine with Other Ingredients

Add diced tomatoes (with their juices), cream cheese, and beef broth to the skillet. Stir until the cream cheese is melted and everything is well combined.

Step 5: Mix in the Tortellini

Gently fold in the cooked tortellini, ensuring it is covered with the sauce. Cook for an additional 2-3 minutes until everything is heated through.

Step 6: Add Cheese

Sprinkle shredded cheddar cheese over the top of the skillet mixture.

Cover the skillet and let it sit for a couple of minutes until the cheese melts.

Step 7: Serve and Enjoy

Once the cheese has melted, stir gently and serve hot. Optionally, garnish with green onions before serving.

Notes

Note 1: Tortellini Options

You can use either fresh or frozen cheese tortellini for this recipe, but adjust cooking times accordingly.

Note 2: Ground Meat Variations

Feel free to substitute ground beef with ground turkey or chicken for a lighter option.

Note 3: Spice Level

For added heat, consider mixing in some crushed red pepper flakes or hot sauce according to your taste preference.

Note 4: Storing Leftovers

Leftovers can be stored in an airtight container in the refrigerator for up to 3 days. Reheat in the microwave or on a stovetop before serving.

Note 5: Serving Suggestions

Pair this dish with a side salad or garlic bread for a complete meal.



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Cook techniques

Sautéing

Sautéing is a quick cooking method that involves cooking food over relatively high heat in a small amount of fat. In this recipe, sautéing the onion and garlic enhances their flavors and creates a base for the dish.

See also [Pickled Tomatoes](#)

Simmering

Simmering is a gentle cooking method where food is cooked in liquid at a temperature just below boiling. In this recipe, the broth is simmered to allow the flavors to meld with the tortellini and other ingredients.

One-Pan Cooking

One-pan cooking simplifies the cooking process by allowing multiple ingredients to cook together in a single pan, making cleanup easier and enhancing the flavors as they combine.

Cheese Melting

Melting cheese requires moderate heat to achieve that gooey, integrated texture. In this recipe, adding cheese towards the end ensures it melts perfectly without becoming rubbery.

FAQ

Can I use a different type of pasta instead of tortellini?

Yes, you can substitute tortellini with any type of small pasta, though

the cooking time may vary.

Is this dish suitable for meal prep?

Absolutely! This dish stores well in the refrigerator and can be reheated easily.

What can I add for extra flavor?

Consider adding spices like paprika or Italian seasoning, or topping with fresh herbs for an extra flavor boost.

Can I make this dish vegetarian?

Yes, simply omit any meat or use a vegetarian protein alternative, and ensure your broth is vegetable-based.

How many servings does this recipe yield?

This recipe typically serves about 4 people, depending on portion sizes.



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Conclusion

This Cheeseburger Tortellini Skillet is a delightful and convenient dish that brings together the flavors of a classic cheeseburger in a quick, one-pan meal. Its rich, cheesy sauce and pasta combination make it a family favorite, perfect for busy weeknights. With minimal cleanup and maximum flavor, this recipe is sure to be a hit at your dinner table.

See also Roasted Green Beans Recipe for Perfect Flavor

More recipes suggestions and combination

Italian Sausage Pasta

Combine Italian sausage with your favorite pasta and a tomato-based sauce for a hearty and flavorful dish.

Taco Tortellini Skillet

Swap the cheeseburger theme for a taco-inspired version by adding taco seasoning, black beans, and corn to the tortellini.

Chicken Alfredo Tortellini

Use grilled chicken and a creamy alfredo sauce for a rich and satisfying variation of tortellini.

Vegetable Stir-Fry Tortellini

Incorporate fresh vegetables and a soy sauce-based stir-fry for a lighter, veggie-rich option.

Mediterranean Tortellini Salad

Toss chilled tortellini with olives, feta cheese, cherry tomatoes, and a lemon vinaigrette for a refreshing salad.



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