

Treasure Barrel

Cheesesteak Tortellini in Rich Provolone Sauce

15 min Prep time	**20 min** Cook time	**35 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

For the Tortellini and Beef

- [ ] 1 lb cheese tortellini (fresh or frozen)
- [ ] 1 lb thinly sliced beef (ribeye or sirloin)
- [ ] 1 large onion, thinly sliced
- [ ] 2 bell peppers (any color), thinly sliced
- [ ] 2 cloves garlic, minced
- [ ] 2 tbsp olive oil
- [ ] Salt and black pepper to taste

For the Provolone Sauce

- [ ] 2 cups beef broth
- [ ] 1 cup heavy cream
- [ ] 8 oz provolone cheese, shredded
- [ ] 2 tbsp butter
- [ ] 2 tbsp all-purpose flour
- [ ] 1 tsp Worcestershire sauce
- [ ] 1/2 tsp paprika

Instructions

1. Bring a large pot of salted water to boil. Cook the tortellini according to package directions until al dente. Drain and set aside, reserving about 1/2 cup of pasta water.

2. While pasta cooks, heat olive oil in a large skillet over medium-high heat. Add the sliced onions and peppers, seasoning with salt and pepper. Cook until softened and slightly caramelized, about 8-10 minutes. Add garlic and cook for 1 more minute until fragrant.

3. Push vegetables to one side of the skillet. Add the thinly sliced beef to the empty space, seasoning with salt and pepper. Cook for 2-3 minutes per side until browned but still tender. Remove everything from skillet and set aside.

4. In the same skillet, melt butter over medium heat. Whisk in flour and cook for 1 minute until golden. Slowly whisk in beef broth until smooth, then stir in heavy cream and Worcestershire sauce.

5. Bring the sauce to a gentle simmer, stirring frequently. Cook for 3-4 minutes until slightly thickened. Remove from heat and gradually stir in shredded provolone until melted and smooth.

6. Return the cooked beef, peppers, and onions to the skillet with the sauce. Gently fold in the cooked tortellini. If the sauce is too thick, add a splash of the reserved pasta water until it reaches your desired consistency.

7 Taste and adjust seasoning. Serve immediately, garnished with extra shredded provolone if desired. This pairs beautifully with a simple apple salad for contrast.

Nutrition per serving

580 kcal	35 g	42 g	32 g
Calories	Protein	Carbs	Fat

Tips & notes

- Slice beef when partially frozen for easier thin slicing
- Don't overcook the beef - it should be seared but still tender
- Use freshly shredded cheese for better melting quality
- Leftovers reheat best on the stovetop with added liquid