

Treasure Barrel

Garlic Steak Tortellini – A Warm Classic

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

Ingredients

Main Ingredients

- [ ] 1 lb steak (sirloin or ribeye), thinly sliced
- [ ] 12 oz cheese tortellini (fresh or frozen)
- [ ] 3 cloves garlic, minced
- [ ] 2 tbsp olive oil
- [ ] 1/2 cup heavy cream
- [ ] 1 tsp lemon zest
- [ ] 2 tbsp fresh parsley, chopped
- [ ] Salt and pepper to taste

Optional Add-Ins

- [ ] 1/4 cup grated Parmesan cheese
- [ ] A pinch of red pepper flakes for heat

Instructions

1. Heat olive oil in a large skillet over medium-high heat; let it shimmer before adding the steak strips.
2. Season the steak with salt and pepper, then sear quickly until browned, about 2 minutes; remove and set aside.
3. In the same pan, add minced garlic and sauté until fragrant, about 30 seconds, then deglaze with a splash of broth.
4. Stir in the cream, lemon zest, and a touch of Parmesan if using; let it simmer gently.
5. Add the tortellini, tossing to coat; cook until heated through, about 3-4 minutes.
6. Return the steak to the pan, toss everything together, and finish with fresh parsley and optional red pepper flakes.

Nutrition per serving

480 kcal	32 g	30 g	28 g
Calories	Protein	Carbs	Fat

Tips & notes

- Make sure the pan is hot before adding steak to achieve a good sear.
- If using frozen tortellini, give them a quick rinse under warm water before adding.
- Adjust cream amount if you prefer a lighter sauce.