

CopyCat Olive Garden Beef with Cheese Tortellini

Ingredients

3 tbsp olive oil
¼ cup all-purpose flour
2 lb beef short ribs, boneless, and cut into strips
2 garlic cloves, minced
5½ oz yellow onion, diced
14 oz tomatoes, (1 can), undrained, crushed or diced
8 oz mushroom, of your choice, fresh, sliced
1¼ cup red wine, or Marsala wine
1 tbsp Italian seasoning
9 oz tortellini, (1 package), preferably cheese flavored, cooked and cooled
1 cup beef broth
salt and ground black pepper, to taste
For Garnish:
parsley, chopped

Directions

Dredge the beef in flour and sear in olive oil over high heat. Set aside.

On the same pan, put garlic, onion, mushrooms, and Italian seasoning. Saute briefly.

Add beef, de-glaze with wine, transfer to a large pot, and reduce briefly.

Add broth and tomatoes. Bring stew to a simmer and continue simmering for roughly 2 hours or until beef is tender.

Add your pasta and mix to combine. Simmer for additional 5 minutes.

Season to taste with salt and ground black pepper. Adjust accordingly and serve.