

Easy Goulash

An easy, tasty goulash found online.

Ingredients

- 1 lbs ground beef
- 1 yellow onion
- 2 cloves garlic
- 2 cups marinara sauce (or tomato based pasta sauce) (about half of a 26 oz jar)
- 2 cups beef broth (or water)
- 14 oz canned diced tomatoes (with juices)
- 3 Tbsp tomato paste
- 1 green bell pepper (optional)
- 1.5 tsp italian seasoning
- 1 or 2 bay leaves
- 1/2 tsp salt
- 1/4 tsp black pepper
- 1.5 cups elbow macaroni (uncooked)
- 1/2 cup shredded cheddar cheese

Instructions

1. In a large skillet, cook the ground beef, onion, and garlic until no pink remains. Drain or blot out any fat.
2. Add the marinara sauce, broth, diced tomatoes, tomato paste, bell pepper, italian seasoning, bay leaves, salt and pepper. Bring to a boil over medium heat.
3. Add the elbow macaroni, reduce heat to medium-low, cover, and simmer for about 10 minutes, stirring occasionally.
4. Uncover and simmer an additional 5 to 10 minutes or until pasta is tender.
5. Turn off/remove from heat. Remove and discard the bay leaf. Top with cheese and replace lid. Let rest for 5 minutes until pasta has thickened and cheese is melted.

Special Notes

Double the recipe for a family meal. Meal can be stretched with extra pasta (and water/broth), beans, or vegetables. Any ground meat can be used in place of beef.

Sourced from <https://www.spendiwth pennies.com/grandmas-goulash/>

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