

Goulash

Ingredients

- 2 tbsp. olive oil
- 1 onion, chopped
- 3 garlic cloves, chopped
- 1 1/2 lb. ground beef
- 1 (15 oz.) can beef broth
- 1 (15 oz.) can tomato sauce
- 1 (15 oz.) can diced tomatoes
- 1 tbsp. Worcestershire sauce
- 1 tsp. seasoned salt
- 2 tsp. dried Italian seasoning
- 1 tbsp. ground paprika
- 1/2 tsp. ground black pepper
- 2 c. elbow macaroni
- 1 c. sharp cheddar cheese, grated
- Chopped fresh herbs, like parsley, chives, or dill, for garnish



Directions

1. Place the oil in a large dutch oven or pot and place over medium-high heat. Once hot, add the onion and cook until slightly softened, about 3 minutes. Add the garlic and cook 1 more minute. Add the ground beef, breaking it up into little pieces with a wooden spoon, and cook until no pink remains, about 5 minutes. If a lot of liquid or fat remain in the skillet, drain most and discard.
2. Add the beef broth, tomato sauce, diced tomatoes, 1/2 cup water, Worcestershire sauce, seasoned salt, Italian seasoning, paprika and ground black pepper. Stir to combine and return to a simmer.
3. Add the macaroni and return the pot to a simmer once again. Reduce heat to medium low and cook for about 12 minutes, until the macaroni is tender, stirring occasionally. Remove from the heat and fold in the cheese. Stir until it is completely melted into the sauce. Serve topped with chopped herbs, if desired.

