



Classic Goulash

Jacob · 28/09/2024



Prep Time

35 mins

Difficult

Medium

Servings

8

Description

This meaty goulash recipe is easy to make on the stovetop but can also be done in a slow cooker Inspired by Paula Deens Bobbys Goulash

Ingredients

- - 1 tablespoon olive oil - 1 large yellow onion
- chopped - 2 pounds lean ground beef - 3 cloves garlic
- chopped - 3 cups water - 2 (15 ounce) cans tomato sauce - 2 (14.5 ounce) cans diced tomatoes - 3 tablespoons soy sauce - 2 tablespoons dried Italian herb seasoning - 1 tablespoon seasoned salt
- or to taste - 3 bay leaves - 2 cups uncooked elbow macaroni

Instructions

1. Heat olive oil in a large Dutch oven over medium-high heat. Add onion and cook 3 minutes
2. stirring often. Add ground beef and cook
3. breaking up the meat until it is evenly browned
4. about 5 minutes. Add garlic and cook 3 minutes
5. stirring often. Stir in water
6. tomato sauce
7. diced tomatoes
8. soy sauce
9. Italian seasoning
10. seasoned salt
11. and bay leaves. Bring to a simmer
12. cover and cook 5 minutes
13. stirring halfway through. Stir in uncooked macaroni
14. cover
15. and simmer over medium heat until pasta is tender
16. 11 to 13 minutes
17. stirring occasionally. Remove from heat
18. discard bay leaves
19. and serve. KGora Slow Cooker Version: Preheat a slow cooker on High. Make the recipe through Step 1; place browned beef and onion mixture into the preheated slow cooker. Mix in water
20. tomato sauce
21. diced tomatoes
22. soy sauce
23. Italian seasoning
24. seasoned salt
25. and bay leaves. Add uncooked macaroni and stir until thoroughly combined. Cook on High for 1 hour.