

Old Fashioned Goulash

Ingredients

2 lbs ground beef
1 large yellow onion, diced
2 1/2 cups water
1/2 cup beef broth
1/3 cup olive oil
2 (15-ounce) cans tomato sauce
2 (15-ounce) cans diced tomatoes
1 T Italian seasoning
1 T salt
1/2 T black pepper
1/2 T garlic powder
2 cups elbow macaroni, uncooked

Instructions:

In a large pan, sauté your ground meat in skillet over medium-high heat until HALF cooked, remove from heat.

Add garlic salt, onions, olive oil & cook until the meat is done.

Add water and broth, tomato sauce, diced tomatoes, italian seasoning, salt and pepper.

Mix well.

Lower heat and cover - allow to cook for about 20 minutes, stirring occasionally.

Add in the uncooked elbow macaroni to the skillet, stir well until everything is combined.

Cover once again and allow to simmer for about 30 minutes.

Please place the goulash in the provided pan and deliver to the church parking lot at 6:00 PM on Tuesday, September 16. If you are a server, please bring the goulash with you. If you need to leave your dish in the church kitchen before 6 PM on Tuesday, please notify Pauline.