

## Cozy Up with Classic Old Fashioned Goulash

1 cup elbow macaroni (uncooked)



**TIME**  
**3-4 min**

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### INGREDIENTS

- 1 lb ground beef
- 1 large onion, diced
- 2 cloves garlic, minced
- 1 cup elbow macaroni (uncooked)
- 1 (15 oz) can tomato sauce
- 1 (14.5 oz) can diced tomatoes (with juice)
- 1 1/2 cups water or beef broth
- 1 tablespoon Worcestershire sauce
- 1 teaspoon paprika
- 1/2 teaspoon dried basil
- 1/2 teaspoon dried oregano
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 1 cup shredded cheddar cheese (optional, for topping)
- Fresh parsley (optional, for garnish)

### DIRECTIONS

- 1.** Cook the : Ground Beef: In a large skillet or Dutch oven, cook the ground beef over medium heat until browned. Drain any excess fat.
- 2.** Add : Aromatics: Add the diced onion and minced garlic to the skillet. Cook for 3-4 minutes, or until the onions are translucent and fragrant.
- 3.** Add the : Remaining Ingredients: Stir in the tomato sauce, diced tomatoes (with juice), water or beef broth, Worcestershire sauce, paprika, dried basil, dried oregano, salt, and black pepper. Bring the mixture to a simmer.
- 4.** Cook the : Pasta: Add the uncooked elbow macaroni to the skillet. Stir well, cover, and let simmer for about 15-20 minutes, or until the pasta is tender and cooked through. Stir occasionally to prevent sticking.
- 5.** Serve: Once the pasta is cooked, remove from heat and let the goulash sit for a few minutes to thicken. If desired, sprinkle shredded cheddar cheese over the top and cover until the cheese melts. Garnish with fresh parsley.
- 6.** Enjoy: Serve your Old Fashioned Goulash hot and enjoy this comforting, delicious dish!

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Original recipe: <https://chefmaniac.com/cozy-up-with-classic-old-fashioned-goulash/>