

Easy Goulash - A One-Pot Comfort Classic the Whole Family Loves

Few meals bring the cozy comfort like a bowl of classic



TIME
1 min

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INGREDIENTS

- 1 tablespoon olive oil
- 1 cup onion, diced
- 1 green bell pepper, diced
- 2 pounds lean ground beef
- 3 teaspoons garlic, minced
- 2 cans (15 oz each) tomato sauce
- 2 cans (15 oz each) petite diced tomatoes
- 3 cups beef broth
- 3 tablespoons Worcestershire sauce
- 2 teaspoons seasoned salt
- 2 tablespoons Italian seasoning
- 3 bay leaves
- 2 cups elbow macaroni, uncooked
- 1 cup cheddar cheese, shredded

DIRECTIONS

- 1.** ? Step 1: SautØ the Base: Heat olive oil in a large pot over medium-high heat. Add onion, bell pepper, and ground beef. Cook until the beef is no longer pink. Drain excess fat and return pot to heat.
- 2.** Add garlic and stir until fragrant, about 1 minute.
- 3.** ? Step 2: Add Liquids and Seasonings: Pour in tomato sauce, diced tomatoes, beef broth, and Worcestershire sauce. Stir in seasoned salt, Italian seasoning, and bay leaves.
- 4.** ? Step 3: Add Pasta and Simmer: Stir in uncooked macaroni. Bring to a boil, then reduce heat to a gentle boil. Stir occasionally and cook uncovered for about 22 minutes, or until the pasta is tender.
- 5.** ? Step 4: Finish and Serve: Remove bay leaves. Stir in shredded cheddar cheese just before serving. Spoon into bowls and enjoy!

SWAPS & NOTES

Pasta: Elbow macaroni is traditional, but shells or rotini work great too.

Ground meat: Swap beef for turkey or chicken to lighten it up.

Cheese: Cheddar adds richness, but mozzarella or Colby Jack work well too.

Add red pepper flakes or a dash of hot sauce.

TIPS FOR SUCCESS

Stir while simmering: This keeps the pasta from sticking to the bottom of the pot.

Use a big pot: This makes a hearty batch-perfect for leftovers!

Cheese last: Stir in cheese right before serving for melty, creamy goodness.

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