

## Easy Weeknight Pork Goulash (Comfort Food in 30 Minutes)

Quick Pork Goulash That Tastes Like It Simmered All Day



**TIME**  
**15 min**

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**ChefManiac**

### INGREDIENTS

Pork (tender cuts like pork loin or pork shoulder, cut into bite-size pieces)  
Onion, diced  
Garlic, minced  
Sweet paprika (the signature flavor-don't skip it)  
Tomato paste (adds richness and body)  
Chicken broth (or stock)  
Crushed tomatoes or tomato sauce (depending on how saucy you like it)  
Sour cream (for that classic creamy finish)  
Salt and pepper  
Oil or butter (for browning and sautéing)  
Optional but great: caraway seeds, smoked paprika, a splash of vinegar or lemon, fresh parsley

### DIRECTIONS

1. Brown the pork.Heat oil in a large skillet or Dutch oven over medium-high heat. Season pork with salt and pepper, then brown it in batches so it gets real color (don't steam it). Remove to a plate.
2. Sauté the aromatics.Lower heat to medium. Add onion and cook until softened, scraping up browned bits. Add garlic and cook for 30 seconds.
3. Bloom the paprika.Stir in paprika (and caraway/smoked paprika if using) for about 30 seconds-just long enough to wake up the flavor. Don't let it burn.
4. Build the sauce.Add tomato paste and stir until it darkens slightly. Pour in broth and tomatoes/tomato sauce, stirring smooth.
5. Simmer until tender.Return pork (and any juices) to the pan. Simmer 10-15 minutes (longer if you used a tougher cut), until the pork is tender and the sauce is thickened.
6. Finish creamy.Turn heat to low and stir in sour cream until silky. Taste and adjust salt, pepper, and acidity (a tiny splash of vinegar or lemon can make the paprika pop).
7. Serve.Spoon over egg noodles or your favorite base. Top with parsley if you've got it.

### SWAPS & NOTES

: savory, lightly smoky, a little tangy, and deeply cozy.

It's simple enough for a Tuesday night, but tastes like you put in way more effort than you actually did.

This is the kind of dinner that makes the kitchen smell amazing while still letting you keep your evening.

Serve it over egg noodles, mashed potatoes, rice, or even with a hunk of crusty bread for swiping up every last bit of sauce.

## TIPS FOR SUCCESS

Paprika burns fast: Add it after the onions soften and keep it moving.

Don't boil after sour cream: Gentle heat keeps it smooth and creamy.

Season at the end: Broths and tomatoes vary-final tasting makes it perfect.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/easy-weeknight-pork-goulash-comfort-food-in-30-minutes/>