

Ingredients

- 2 lbs lean ground beef
- 2 medium yellow onions, chopped
- 3 cloves garlic, chopped
- 3 cups water
- 2 (15 oz) cans tomato sauce
- 2 (15 oz) cans diced tomatoes
- 2 tablespoons Italian seasoning
- 3 bay leaves
- 3 tbsp soy sauce
- 1 tbsp salt
- 2 cups elbow macaroni
- To taste: garlic powder, seasoning salt, and pepper.

Directions

1. In large pot, cook ground beef over medium heat until browned, spoon off any extra grease.
2. Add onion and garlic, saute until transparent.
3. Add 3 cups of water, tomato sauce, diced tomatoes, all seasonings, soy sauce, and bay leaves (if you choose to use them). Allow to simmer for 15-20 minutes.
4. Add macaroni and allow to simmer an additional 20 minutes or until tender.

Remove bay leaves before serving.

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