

## 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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