



Old Fashioned Goulash! By Mike & Barb Morehead

Ingredients

- 2 lbs ground beef or turkey
- 3 tsp minced garlic
- 1 large Yellow onion, diced
- 2 1/2 cups water
- 1/2 cup beef broth
- 1/3 cup olive oil
- 2 (15-ounce) cans tomato sauce
- 2 (15-ounce) cans diced tomatoes
- 1 T Italian seasoning
- 1 T Adobo Seasoning
- 3 bay leaves
- 1 T seasoned salt
- 1/2 T black pepper
- 2 cups elbow macaroni, uncooked
- 1 cup shredded Mozzarella Cheese
- 1/2 Cup Shredded Cheddar Cheese

Instructions

- 1 In a large pan, sauté your ground meat in skillet over medium-high heat until HALF cooked, remove from heat.
- 2 Add garlic, onions, olive oil & until meat is fully cooked.
- 3 Add water and broth, tomato sauce, diced tomatoes, Italian seasoning, bay leaves, and seasoned salt, pepper and adobo seasoning. Mix well.
- 4 Lower heat and cover - allow to cook for about 20 minutes, stirring occasionally.
- 5 Add in the uncooked elbow macaroni to the skillet, stir well until everything is combined
- 6 Cover once again and allow to simmer for about 30 minutes
- 7 Once cooked, remove the bay leaves
- 8 Add only the cheddar cheese and mix until combined
- 9 Add mozzarella right before serving