

## Goulash

added by Cindi Marie Bauer

This Goulash is not only quick and easy to make, but it's also very satisfying. I make my Goulash with Hunt's Garlic & Herb Spaghetti Sauce. I do add red pepper flakes, which gives this Goulash a 'bit of a kick'. It's comfort food at it's best!

**Serves:** 4 - 5

### Ingredients

**1 lb.** ground beef

**1-1/4 cups** elbow macaroni, uncooked

**1/2** of one large onion, finely chopped

**2-3 cloves** garlic, minced (or use 1 tsp garlic powder)

**A few** dash lawry's seasoning salt

**A few** dash black pepper

**1/2 tsp.** dried italian seasoning

**2-1/2 cups** hunts spaghetti sauce or pasta sauce

**Optional:** dried parsley flakes, add according to taste

**Optional:** kraft grated parmesan cheese/cheddar, add desired amount

### Directions

- 1.** In a large deep skillet, add the ground beef, onion, and garlic.
- 2.** Season the beef mixture with the seasoned salt & black pepper.
- 3.** (While the beef mixture is browning, start cooking the macaroni according to package directions. I cooked mine for 9 minutes.)
- 4.** Once the beef mixture is done cooking, drain off any excess grease.
- 5.** Place the beef mixture back in the skillet, and then add the Italian seasoning, and the pasta sauce. Simmer over low heat while you finish cooking the macaroni; stirring the meat sauce frequently.
- 6.** When the macaroni is done cooking, drain it, then add it to the meat sauce, and finishing heating it through.
- 7.** Once heated through; sprinkle on a bit of dried parsley flakes.
- 8.** Serve immediately, and top with a bit of grated parmesan/cheddar cheese.

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