# Goulash

## Ingredients

1 tbsp olive oil

1 cup onion, diced

1 green bell pepper, diced

2 lbs. ground beef, lean

3 tsp garlic, minced

2 15 oz cans tomato sauce

2 15 oz cans petite diced tomatoes

3 cups beef broth

3 tbsp Worcestershire Sauce

2 tsp seasoned salt

2 tbsp Italian Seasoning

3 bay leaves

2 cups macaroni noodles, uncooked

1 cup cheddar cheese, shredded

## Instructions

1 Add olive oil to large pot over medium-high heat. Add in the onion, bell pepper and ground beef then cook until beef is no longer pink. Drain any excess fat and return pot to stove top. Add in garlic and stir until fragrant (about 30 seconds).

2  Pour in the tomato sauce, diced tomatoes, beef broth, Worcestershire sauce, seasoned salt, Italian seasoning, bay leaves and dried macaroni noodles. Stir and bring mixture to a boil. Reduce heat to a light boil and stir occasionally until the pasta is tender, about 20 minutes.

3 Remove the bay leaves and stir in the cheddar cheese just before serving. Enjoy

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