

Ground Beef Goulash

Savor the comforting flavors of ground beef goulash, featuring hearty ground beef cooked with tender vegetables and savory spices in a rich tomato-based sauce for a satisfying and flavorful meal.

INGREDIENTS

- 1 package (4.8 oz) PASTA RONI® Angel Hair Pasta & Herbs
- 1 ½ cups water
- 2 tbsp margarine, butter or spread with no trans fat
- 1 can (14.4 oz) diced tomatoes, undrained
- ¾ lb ground beef, cooked and drained
- 1 cup frozen corn or drained canned corn
- ½ cup chopped green bell pepper
- 1 garlic clove, minced or pressed
- ¼ cup chopped onion
- 1 tbsp ground paprika
- Sour cream (optional)

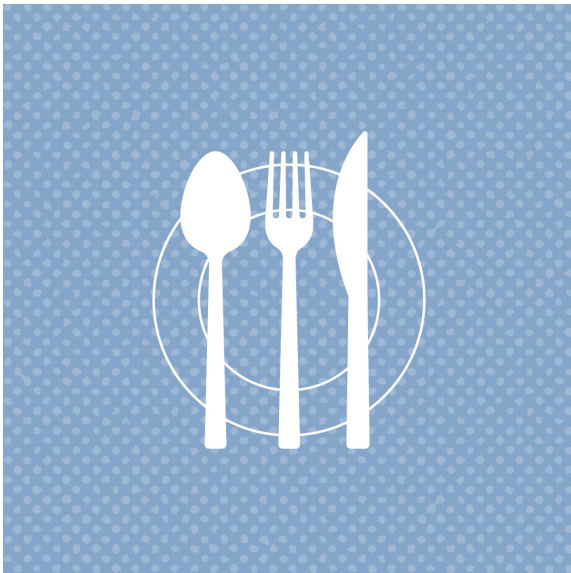
HOW TO MAKE

DIRECTIONS

In a medium saucepan, bring just to a boil: 1 ½ cups water, DO NOT ADD MILK, 2 tbsp margarine and tomatoes. Reduce heat to medium.

Slowly stir in pasta, Special Seasonings, cooked beef, corn, bell pepper, onion, garlic and paprika. Separate pasta with fork, if needed. Return to a boil. Boil uncovered 4 to 5 minutes or until pasta is tender, stirring frequently.

Sauce will be thin. Let stand 3 to 5 to minutes to thicken. Serve with sour cream, if desired.



PREP
TIME
10min



COOK
TIME
15min



SERVES
4

PRODUCT

