



Crockpot Goulash

Description

This cheesy, beefy crockpot goulash is the ultimate comfort food! Tender elbow macaroni is smothered in a rich tomato-beef sauce and finished with a blanket of melted cheddar cheese.

- Course: Dinner, Main Course
- Cuisine: American
- Prep Time: 10 minutes mins
- Cook Time: 5 hours hrs
- Total Time: 5 hours hrs 10 minutes mins
- Servings: 8

Ingredients

- 2 lbs ground beef or turkey
- 1 onion diced
- 4 cloves garlic minced
- 4 cups beef broth or 4 bouillon cubes + 4 cups water
- 28 oz can crushed tomatoes
- 15 oz can petite diced tomatoes
- 2 tbsp Worcestershire sauce
- 2 tsp Italian seasoning
- 2 bay leaves
- 1 tsp salt
- 4 cups dry elbow macaroni
- 1 1/2 cups shredded cheddar cheese

Instructions

- In a skillet over medium-high heat, cook the ground beef until browned and crumbled. Drain excess fat and transfer to the crockpot.
- Add the diced onion, minced garlic, beef broth, crushed tomatoes, diced tomatoes, Worcestershire sauce, Italian seasoning, bay leaves and salt. Stir to combine.
- Cover and cook on LOW for 4-5 hours or HIGH for 2-3 hours.
- 30 minutes before serving, stir in the dry elbow macaroni. Cover and continue cooking until pasta is tender.
- Remove bay leaves. Stir in the shredded cheddar cheese until fully melted and combined.
- Serve the cheesy crockpot goulash hot garnished with parsley or green onions if desired.

Notes

- For extra veggies, add diced bell pepper, carrots or celery.
- Substitute Italian blend or mozzarella for the cheddar.
- Brown the beef well for deeper flavor. Don't drain the onions for more flavor too.
- Let cool completely before refrigerating leftovers for 3-4 days or freezing for up to 3 months.

Category

1. Grandma Recipes

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