

Ingredients



- 2 lbs ground beef
- 3 tsp minced garlic
- 3 c water
- 2 cans tomato sauce 15 oz cans
- 2 cans diced tomatoes 15 oz cans
- 3 bay leaves
- 3 TB soy sauce
- 1 TB seasoned salt
- 2 TB Italian seasoning
- 2 c elbow macaroni uncooked
- 1 c shredded cheddar cheese

Cheesy Beef Goulash



Instructions

- Saute ground beef in skillet over medium-high heat until cooked.
- Drain. Add garlic and saute for about 5 minutes.
- Add water, tomato sauce, diced tomatoes, Italian seasoning, bay leaves, soy sauce, and seasoned salt. Stir well. Cover and allow to cook for 15-20 minutes.
- Add the uncooked elbow macaroni to skillet, stir well, return the lid and simmer for about 30 minutes.
- Turn off heat, remove the bay leaves, and add 1 cup of cheddar cheese right before serving.

