



Beef Goulash Italiano



This recipe calls for:

Traditional Sauce

Tomato, Garlic & Onion Sauce

Traditional Pasta Sauce

Prep time

25 minutes

Cook time

60 minutes

Servings

4

Ingredients

- 1 1/2 lbs. beef, cut into 1" cubes, flour, seasoned w/ salt and pepper
- 3 Tbsp. butter
- 1 medium onion, chopped
- 1 cup sliced celery
- 2 tsp. paprika
- 1 tsp. caraway seed
- 1 jar RAGÚ® Old World Style® Traditional Sauce

3 cups cooked noodles
1/2 cup shredded Parmesan cheese
1/2 cup shredded Mozzarella cheese
3/4 cup sour cream
Parsley leaves, to taste

Instructions

Stovetop Directions

1. Cut beef into 1" cubes and dredge in seasoned flour and brown in butter. Remove beef and set aside.
2. Sauté onions, celery and paprika.
3. Add beef cubes, caraway seeds and sauce and simmer, covered for 1 hour.
4. Cook pasta till al dente, according to package instructions. Drain well.
5. Add cooked pasta, Parmesan and Mozzarella cheese to the sauce and stir to combine.
6. Cook on high for 30 minutes or until cheese is melted, stirring occasionally.
7. Blend in sour cream right before serving. Heat thoroughly but do not allow sauce to boil.
8. Serve hot with parsley as garnish.

Slow Cooker Directions

1. Cut beef into 1" cubes and dredge in seasoned flour and brown in butter. Remove beef and set aside.
2. Sauté onions, celery and paprika.
3. Layer beef cubes, caraway seeds and uncooked pasta in the slow cooker. Add sauce atop uncooked noodles and cook on high 2-3 hours (avoid low settings to prevent soggy noodles).
4. Right before serving add Parmesan and Mozzarella cheese, blend in sour cream and heat thoroughly but do not allow sauce to boil.
5. Serve hot with parsley atop and any extra cheese as garnish.