



Hearty Homemade American Goulash Dinner

The Smell That Started It All

The first time I tried this dish, my kitchen smelled like a cozy diner. Onions sizzling, beef browning, tomatoes bubbling—pure comfort. One bite and I was hooked. The mix of savory and tangy flavors felt like a warm hug. **Ever wondered how you could turn a simple goulash into something unforgettable?** It's all in the little touches, like that dash of Worcestershire sauce. Try it tonight and see. What's your favorite kitchen smell? Share below!

My First Goulash Mess—And Why It

Mattered

My first attempt was... interesting. I forgot to drain the beef fat, making it too greasy. The noodles turned mushy because I didn't stir enough. But you know what? It still tasted good. **Home cooking isn't about perfection—it's about love and learning.** Now I know to keep an eye on the pasta. What's your funniest cooking fail? Tell me in the comments!

Why This Goulash Works

– The paprika and Italian seasoning give it a smoky, herby kick. – The cheese melts into the noodles, making every bite creamy. **Which flavor combo surprises you most?** Is it the Worcestershire tang or the garlic punch? Vote in our mini-poll: A) Worcestershire, B) Garlic, C) Paprika.

A Quick Trip Through Goulash History

This dish has roots in Hungary but got a makeover in America. Midwestern cooks added pasta and canned tomatoes for a hearty, budget-friendly meal. *Did you know?* Some call it “American chop suey” in New England. It's a dish built for busy families. How does your family make it their own? Let's swap stories!



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Ingredients:

Ingredient	Amount	Notes
Olive oil	1 Tablespoon	
Yellow onion	1 medium	Finely diced
Green bell pepper	1 medium	Finely diced
Salt	½ teaspoon	
Black pepper	¼ teaspoon	
Lean ground beef	1 pound	90/10 blend
Garlic	2 cloves	Minced
Petite diced tomatoes	1 (15-ounce) can	Undrained
Tomato sauce	1 (15-ounce) can	
Beef broth	1 + ½ Cups	
Worcestershire sauce	1 Tablespoon	
Italian seasoning	2 teaspoons	
Paprika	2 teaspoons	
Bay leaf	1	
Uncooked elbow macaroni	1 Cup	
Shredded cheddar cheese	1 Cup (optional)	For mixing in before serving
Toppings (optional)	As needed	Fresh parsley, basil, shredded cheese (cheddar, mozzarella, or parmesan)

How to Make Hearty Homemade American

Goulash

Step 1

See also [Brown Sugar Pineapple Glaze for Ham](#)

Heat olive oil in a large skillet over medium-high. Add onion, bell pepper, salt, and pepper. Cook until soft and slightly browned, about 3–5 minutes. Stir often to avoid burning. **Step 2** Add ground beef, breaking it into small bits. Cook until no pink remains, about 5–7 minutes. Drain excess fat for a lighter dish. (Hard-learned tip: Use a slotted spoon for easy draining.) **Step 3** Lower heat to medium. Toss in minced garlic, stirring until fragrant, about 30 seconds. Don't let it burn—burnt garlic tastes bitter. **Step 4** Pour in diced tomatoes, tomato sauce, beef broth, and Worcestershire sauce. Add Italian seasoning, paprika, and bay leaf. Stir well, then cover and simmer. **Step 5** Mix in uncooked macaroni. Simmer, stirring often, until noodles are tender, 8–12 minutes. Add more broth if it gets too thick. **What's the best way to check if pasta is done? Share below! Cook Time:** 25 minutes **Total Time:** 30 minutes **Yield:** 4 servings **Category:** Dinner, Comfort Food

3 Fun Twists on Classic Goulash

Vegetarian Swap beef for lentils or mushrooms. Use veggie broth instead of beef. Just as hearty, meat-free. **Spicy Kick** Add diced jalapeños or red pepper flakes. A dash of hot sauce works too. Warm your belly right up. **Cheesy Delight** Stir in extra cheddar, mozzarella, or pepper jack. Melt it right into the goulash. Goody goodness in every bite. **Which twist would you try first? Vote in the comments!**

Serving Ideas for Your Goulash

Pair it with crusty garlic bread or a simple green salad. Top with fresh parsley or extra cheese for flair.

See also Golden Florentine Lace Crisps

Drink it with a cold lager or a fizzy lemonade. Both cut through the rich flavors nicely. **Which would you choose tonight? Tell us below!**



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Keep It Fresh or Freeze It

Store leftovers in the fridge for up to 3 days. Reheat with a splash of broth to keep it saucy. Freeze portions in airtight containers for 2 months. Thaw overnight in the fridge before warming. *Fun fact: This dish tastes even better the next day!* Batch-cook double and freeze half for busy nights. Why this matters: Meal prep saves time and cuts stress. Ever tried freezing goulash? Share your tips below!

Fix Common Goulash Glitches

Too watery? Simmer uncovered to thicken or add a spoon of tomato paste. Noodles mushy? Cook them 1 minute less next time. Bland flavor? Boost it with extra garlic or a pinch of red pepper flakes. Why this matters: Small tweaks make big differences. My grandkid once added too much broth—we fixed it with patience and a wooden spoon. What's your go-to flavor booster?

Your Goulash Questions Answered

Q: Can I make this gluten-free? A: Swap regular pasta for gluten-free elbows. Check Worcestershire sauce labels too. **Q: How far ahead can I prep this?** A: Cook it 1 day early. Reheat with extra broth. **Q: Any veggie swaps?** A: Try zucchini or mushrooms instead of bell peppers. **Q: Can I double the recipe?** A: Yes! Use a bigger pot and add 5 minutes to simmer time. **Q: Best cheese for topping?** A: Sharp cheddar or parmesan adds a tasty kick.

Let's Dish Together

This goulash is my cozy-weekend winner. Tag **@SavoryDiscovery** on Pinterest with your creations. Did you try a twist? Tell me in the comments! Happy cooking! —Elowen Thorn.

See also Rocky Road Brownie Bliss with Marshmallows and Almonds