

Hot Momma Goulash

HOT MOMMA GOULASH

INGREDIENTS

- 2 lb Ground Beef, Turkey, or Venison
- 3 tsp Minced Garlic
- 1 Yellow Onion, diced
- 4 Cups Beef Broth
- 1/3 Cup Olive Oil
- 1 Green Pepper, diced
- 2 (15oz) Cans Tomato Sauce
- 2 (15oz) Cans Diced Tomatoes
- 1 Tbsp Italian Seasoning
- 2 tsp Hot Momma Seasoning, mild or fiery
- 3 Bay Leaves, crushed
- 1 Tbsp Kosher Salt
- ½ Tbsp Black Pepper
- 1 lb Box Elbow Macaroni
- 2 Cups Cheddar Cheese, shredded
- ½ Cup Mozzarella Cheese, shredded
- ½ tsp Hot Momma Con Queso, mild or fiery

DIRECTIONS

In a large pan, add oil, onions, garlic, and meat. Sauté until browned. Return to a simmer. Add Hot Momma Seasoning, Italian seasoning, bay leaves, salt, and pepper. Stir. Add tomatoes, green pepper and sauce. While sauce is simmering, prepare pasta according to package. Drain and return to pot. Stir cheddar cheese into sauce. Add to pasta. Stir. Garnish with mozzarella cheese and Hot Momma Con Queso. Salsalénté!