

Cheesy Beef Goulash

Ingredients:

- 2 lbs ground beef
- 3 tsp minced garlic
- 3 cups water
- 2 (15-ounce) cans tomato sauce
- 2 (15-ounce) cans diced tomatoes
- 2 TB Italian seasoning
- 3 bay leaves
- 3 TB soy sauce
- 1 TB seasoned salt
- 2 cups elbow macaroni, uncooked
- 1 cup shredded cheddar cheese

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.