

# PAM'S GOULASH



My family loves this in the winter time or on Packer Football Sundays.

Recipe compliments of  Viking Village  
FOODS

## INGREDIENTS

- 2 lbs of fresh ground chuck
- 1 chopped yellow onion
- 1 chopped orange pepper
- 1 chopped yellow pepper
- 4 tablespoons of chopped oregano
- 1 tablespoon of garlic salt
- 2 cans (14.5oz) of Hunts Diced tomato with green pepper, celery & onion
- 1 can (46oz) tomato juice

## DIRECTIONS

1. Brown 2lbs of fresh ground chuck (crumbled) in a frying pan along with one chopped yellow onion, one orange pepper & one yellow pepper until burger is cooked.
2. Drain & rinse in a colander. Put back in frying pan.
3. Add 4 tablespoons of chopped oregano & 1 tablespoon of garlic salt.
4. Add 2 cans (14.5oz) of Hunts Diced tomato with green pepper-celery & onion.
5. Stir & heat on medium heat for 10 minutes. Pour into a crock pot. Continue heating on medium.
6. Add 1-46oz of canned tomato juice to crock pot & 2 tablespoons of chili powder & stir

## IN ADDITION

7. In a pan of boiling water add 1-1lb box of Barilla Gemilli Noodles. Boil according to package directions.
8. Drain & add to crock pot. Stir
9. Once heated...serve.

Also serve with Rhodes Dinner Rolls - purchase the frozen bag and prepare according to the directions. Use a cupcake pan and put 2 rolls per hole.

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