

Ground Beef Goulash

- 1 pound ground beef
- 1 small yellow onion, chopped
- 2 cloves garlic, minced
- 1 1/2 cups water
- 1 (15-ounce) can diced tomatoes
- 1 (15-ounce) can tomato sauce
- 1 tablespoon Italian seasoning
- 3 bay leaves
- 1 1/2 tablespoons soy sauce
- 1 teaspoon seasoned salt
- 1/2 teaspoon salt
- 1/4 teaspoon garlic powder
- 1 cup elbow macaroni, uncooked
- 2 cups shredded Cheddar cheese

In a Dutch oven, sauté the ground beef over medium-high heat until no pink remains. Break up the meat while sautéing. Drain off excess grease. Add the onion and garlic to the pot and sauté until they are tender, about 5 minutes. Add water along with the undrained diced tomatoes, tomato sauce, Italian seasoning, bay leaves, soy sauce, seasoned salt, salt and garlic powder. Stir well, cover and simmer for 15-20 minutes. Add the macaroni and boil for about 15-20 more minutes, uncovered, just until macaroni is tender and the mixture is thickened up a little. Remove the bay leaves and pour mixture into a lightly greased casserole dish. Top with cheese and bake in a 350 degree oven for about 20 minutes.