

Cornell Cooperative Extension Schoharie and Otsego Counties

Schoharie County

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cceschoharie-otsego.org

Goulash

Ingredients:

pound lean ground beef
onion, chopped
green pepper, chopped
cloves garlic, chopped
(16-ounce) can tomato sauce
Tablespoons dried parsley
cups cooked macaroni
salt and pepper to taste
1/3 cup part skim mozzarella cheese, shredded

Makes 8 servings - 33% calories from fat

Nutri Serving Size			5.5
Serving Size		er 8	
Cervings Fe	Containt		
Amount Per Se	rving		
Calories 19	0 Calo	ories fron	n Fat 60
		% Da	ily Value'
Total Fat 7g			11%
Saturated		15%	
Trans Fat	0g		
Cholesterol		13%	
Sodium 370mg			15%
Total Carbo	hydrate	17g	6%
Dietary Fi		8%	
Sugars 4g	1		
Protein 16g			
Vitamin A 8%		Vitamin (250/
Calcium 6%	•	ron 15%	, 55%
*Percent Daily V diet. Your daily v			
depending on yo			
	Calories:	2,000	2,500
Total Fat Saturated Fat	Less than Less than	65g 20g	80g 25g
Cholesterol	Less than	20g 300mg	25g 300mg
Sodium	Less than	2.400mg	2.400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Instructions:

1. Brown ground beef, onion and pepper in a large skillet.

2. Add garlic, tomato sauce, parsley, macaroni, salt and pepper. Mix well, and heat together in skillet. (Add a little water if necessary.)

3. Sprinkle cheese on top and cover pan until cheese is melted.

Note:

• If using a higher fat % of ground beef, be sure to drain grease in step #1.



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