

# Chopped Meat Goulash

Recipe By Nitra Ladies Auxiliary



Cooking and Prep:  50  
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Serves:  4

No Allergens

**Preference:** Meat

**Difficulty:** Easy

**Occasion:** Passover

**Diet:** Gluten Free

**Source:** The Heimishe

Kitchen (Nitra Cookbook)

**Cuisines:** Ashkenazi

A quick and filling comfort dish. This gluten-free goulash is perfect for supper on Passover or any time of year.

## Ingredients (7)

### Main ingredients

- 1 medium onion, diced
- 2 tablespoons oil or chicken fat
- 1/2 pound ground beef or dark turkey
- 2 cups water

- 4 potatoes, cubed
  - 1/2 teaspoon salt
  - 1 teaspoon paprika (*optional*)
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## Start Cooking

### For the Chopped Meat Goulash

1. Saute onion in oil or fat until golden.
2. Add beef or turkey, saute for 20 minutes over low heat, in covered pot, stirring occasionally.
3. Add water, potatoes, salt, and paprika.
4. Cook over medium heat for 30-40 minutes.