Goulash

FURMANO'S

FOODSERVICE

SERVING SIZE: 20

Ingredients

- 3 3/4 pounds Ground Beef 85%
- 3 3/4 cups Diced Onion
- 1/2 cup Minced Garlic
- 1 2/3 tablespoons Basil, Dry
- 1 2/3 tablespoons Dry Oregano
- 3 1/3 tablespoons Salt
- 1 1/4 teaspoons Black Pepper
- 1/3 cup Tomato Paste
- 1 1/8 gallon Furmano's Crushed Tomatoes
- 5 pounds Elbow Macaroni

Preparation

- 1. Place a pot over medium heat. Add Ground Beef (by using a leaner ground beef you are able to avoid draining off the fat. This means you use all of the purchase. Plus, by retaining the fat, you add flavor).
- 2. As the beef begins to cook, add Onions and Garlic.
- 3. When the vegetables become clear, add Basil, Oregano, Salt, and Black Pepper. Saute for 2 minutes.
- 4. Mix in Tomato Paste, saute' for 3 minutes.
- 5. Pour in Furmano's Crushed Tomatoes and heat to 160*
- 6. Add Cooked Pasta, Stir and return heat to 160*

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Bella Vista Crushed Tomatoes

In This Recipe

