

Top Sirloin Steak Goulash

Savor the rich flavors of top sirloin steak goulash, featuring tender steak cooked with hearty vegetables and aromatic spices in a savory tomato sauce for a satisfying and comforting meal.

INGREDIENTS

- 1 package (4.8 oz)** PASTA RONI® Angel Hair Pasta & Herbs
- 1 ½ cups** water
- 2 tbsp** margarine, butter or spread with no trans fat
- 1 can (14.5 oz)** diced tomatoes, undrained
- 1 cup** frozen corn or drained canned corn
- 1/2 cup** chopped green bell pepper
- 1** garlic clove, minced or pressed
- 1/4 cup** chopped onion
- 1 tbsp** ground paprika
- Sour cream (optional)
- 1 lb** boneless beef top sirloin steak, cut into thin strips*

HOW TO MAKE

DIRECTIONS

In a medium saucepan, bring just to a boil: 1 ½ cups water, DO NOT ADD MILK, 2 tbsp margarine and tomatoes. Reduce heat to medium.

Slowly stir in pasta, Special Seasonings, cooked beef, corn, bell pepper, onion, garlic and paprika. Separate pasta with fork, if needed. Return to a boil. Boil uncovered 4 to 5 minutes or until pasta is tender, stirring frequently.

Sauce will be thin. Let stand 3 to 5 to minutes to thicken. Serve with sour cream, if desired.



PREP
TIME

5 min



COOK
TIME

20 min



SERVES

4

PRODUCT

