

Crock pot American Goulash

American Goulash Crock Pot Recipes are so easy to prepare. Try this easy Crockpot Goulash Recipe for a meal full of hearty ground beef, pasta and more.

Course Main Course
Cuisine Italian
Keyword Crock pot American Goulash

Prep Time 15 minutes
Cook Time 6 hours 15 minutes
Total Time 6 hours 30 minutes

Servings 15
Calories 718 kcal
Author Eating on a Dime

Ingredients

- 5 pounds ground beef
- 1.25 onion diced
- 2.5 green bell pepper diced
- 5 teaspoon minced garlic
- 2.5 teaspoon salt
- 2.5 teaspoon pepper
- 2.5 teaspoon Italian Seasoning
- 5 can crushed tomatoes 14.5 oz
- 2.5 can diced tomatoes 14.5 oz
- 7.5 cups beef broth
- 7.5 cups dry uncooked macaroni

Instructions

1. In a skillet over medium heat, cook ground beef until it is brown. Add to a 6 quart slow cooker.
2. Add in bell pepper, Italian Seasoning, salt, pepper, tomatoes, and broth. Stir to combine.
3. Cover and cook on low for 6-8 hours or high for 3-4.
4. 15 minutes before serving stir in the pasta. It will look very watery but don't worry the pasta will soak it up. Cover and cook for 15 minutes until the desired tenderness is reached.
5. Serve immediately.

Recipe Notes

Optional - you can serve it with shredded cheese on top.

Nutrition Facts

Crock pot American Goulash

Amount Per Serving

Calories 718 Calories from Fat 288

% Daily Value*

Fat 32g	49%
Saturated Fat 12g	75%
Cholesterol 107mg	36%
Sodium 1223mg	53%
Potassium 1211mg	35%
Carbohydrates 67g	22%
Fiber 6g	25%
Sugar 10g	11%
Protein 39g	78%
Vitamin A 450IU	9%
Vitamin C 35.8mg	43%
Calcium 127mg	13%
Iron 6.7mg	37%

* Percent Daily Values are based on a 2000 calorie diet.