The real Hungarian goulash

Difficulty:

Preparation time: 20minutes , Cooking time: 1hours 40minutes
Total time: 2hours 0minutes , Serving number: **4**

0 Calories , **0 g** Sugars , **0 g** Fats , **0 g** Proteins

Author: sikorova.dorota

Url: https://www.srecipes.eu/the-real-hungarian-goulash

Preparation

Washed meat pat dry in paper towels and cut into smaller pieces. Add salt and pepper on them. Peeled onions cut into slices and potato on cubes. Heat the oil and do onions on it. Add meat and fry it. Add gradually both peppers, cummin, hot pepper, potato and tomato paste. Thoroughly stir mixture and pour over beef broth. All slowly simmer 1.30 hours.

Ingredients

- salt
- pepper
- 800 g onion
- 1 spoon of sharp paprika
- 1/2 spoon of cumin
- 800 g of leading beef
- 1 greater potato
- 4 coffee spoon of sunflower oil
- 1 spoon of sweet ground paprika
- hot pepper
- 1/2 l of beef broth
- 1 tomato paste

Categories

Year-round, Meat, Vegetables, Family, Main course