

DINNERLY



Saucy Shredded Beef Goulash with Buttered Egg Noodles & Peas



20-30min



2 Servings

A big ol' pot of goulash usually takes a big ol' chunk of time to prepare. After a long day, we like to dedicate hours to relaxing, not cooking. So, we perfected a quick-cooking goulash that's heavy on flavor, light on effort. That means more energy for eating bites of tender beef, buttery egg noodles, and sweet peas. We've got you covered!

WHAT WE SEND

- ½ lb pkg ready to heat shredded beef ^{1,6}
- 1 pkt beef broth concentrate
- ¼ oz smoked paprika
- 6 oz egg noodles ^{1,3}
- 5 oz peas
- 1 oz sour cream ⁷

WHAT YOU NEED

- kosher salt & ground pepper
- all-purpose flour ¹
- olive oil
- butter ⁷
- garlic

TOOLS

- medium pot
- medium nonstick skillet
- colander

ALLERGENS

Wheat (1), Egg (3), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

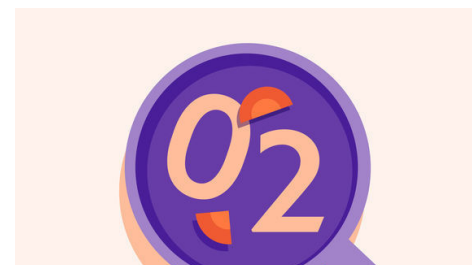
NUTRITION PER SERVING

Calories 810kcal, Fat 36g, Carbs 89g, Protein 33g



1. Prep garlic & beef

Bring a medium pot of **salted water** to a boil. Finely chop **2 teaspoons garlic**. Use your fingers or two forks to break up **beef** into bite-sized pieces.



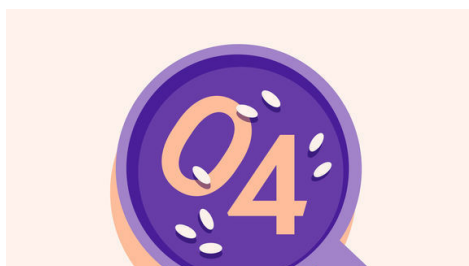
2. Make beef broth

In a liquid measuring, whisk to combine **beef broth concentrate**, **1 cup water**, and **1 tablespoon flour**.



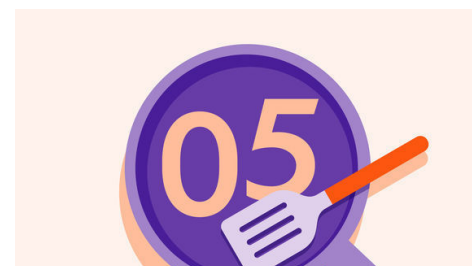
3. Make goulash sauce

Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Add **beef**; cook, without stirring, until browned on the underside, 2–3 minutes. Add **chopped garlic** and **4 teaspoons of the smoked paprika**; cook, stirring, 30 seconds. Add **broth** and bring to a simmer. Cook until sauce is thickened and glossy, about 5 minutes. Remove from heat and stir in **1 tablespoon butter**.



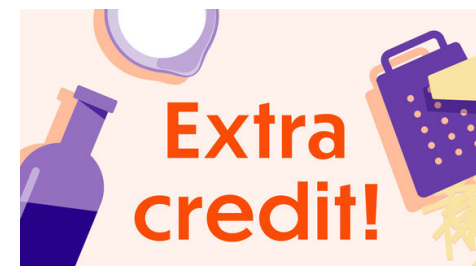
4. Cook noodles

Meanwhile, add **egg noodles** to boiling water and cook until tender, 5–6 minutes. Stir in **peas** and cook until warmed, 2–3 minutes more. Drain noodles and peas, then return to pot and gently stir in **2 tablespoons butter**. Season to taste with **salt** and **pepper**.



5. Serve

Serve **buttered egg noodles and peas** with **goulash** spooned over top. Top with a **dollop of sour cream**. Enjoy!



6. Make it ahead!

Make your goulash sauce ahead of time and store in an air-tight container overnight. Gently reheat in a small saucepan over medium, then serve overtop noodles.