

# 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 <sup>3,1</sup>
- 1 pkt beef broth concentrate
- ¼ oz smoked paprika
- 6 oz egg noodles <sup>4,1</sup>
- 5 oz peas
- 1 oz sour cream <sup>2</sup>

### WHAT YOU NEED

- kosher salt & ground pepper
- all-purpose flour <sup>1</sup>
- olive oil
- butter <sup>2</sup>
- garlic

### TOOLS

- medium pot
- medium nonstick skillet
- colander

### ALLERGENS

Wheat (1), Milk (2), Soy (3), Egg (4). 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.



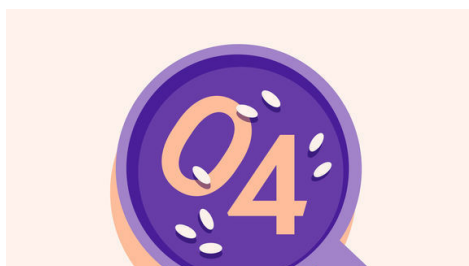
#### 2. Make beef broth

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



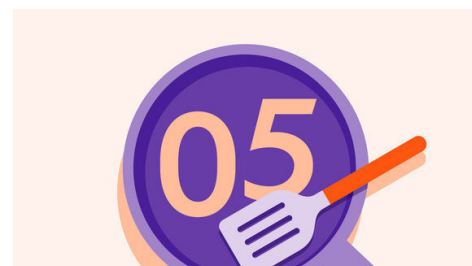
#### 3. Make goulash sauce

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**.



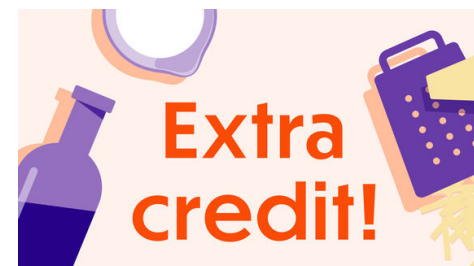
#### 4. Cook noodles

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.