

Aaron's Hungarian Goulash



Prep: 25 minutes



Cook: 2-3 hours



Serves: 4-6

Ingredients

- 700g stewing steak
- 2 chorizo sausages chopped roughly
- 1 large onion
- 1 red capsicum
- 1 green capsicum
- 2 Tbsp sweet paprika
- 300ml beef stock
- 4 potatoes (cut chunky but can cut how you prefer)
- 2 tomatoes diced
- 150ml sour cream (for serving)
- salt and pepper

Cooking steps

1. Roughly chop and braise steak (braise steak separately)
2. Braise onion, capsicum and chorizo, add paprika and salt and pepper
3. Put all ingredients in a pot with the stock and tomatoes
4. Bring to the boil then reduce to a simmer with lid ajar
5. Slow cook for 2 to 3 hours
6. Dish is ready when all veggies are soft and tender with a fork

NOTE

The longer it's cooked, the better. This meal could also be done in a slow cooker – just pop all ingredients in together.

