

Paula's Easy Southern Goulash serves 6-8

Brown 1lb each; Ground Beef, Mild Italian Sausage, Ground Chicken.

Add 1 whole Vidalia onion (chopped).

Add 3 cloves minced garlic.

Make a bouquet of fresh herbs consisting of thyme, rosemary and flat-leaf parsley and add to pan.

Toss in 3 bay leaves.

Add a 28oz can of crushed tomatoes, a 15oz can of tomato sauce, and one 24oz jar of Rao's 4 cheese sauce

Add 1tbsp of red-pepper flakes and salt and pepper to taste. (Paula use her house seasoning mix.)

Stir to combine ingredients then add one box (16oz) of Cavatappi pasta.

(You can use any type of small pasta you like.)

Cook 10-15 minutes adjusting seasoning as needed.

Remove bay leaves and bouquet. Stir in 1/2 stick of butter.

Dish up in small bowls and top with your favorites...

Try: sour cream, hot sauce, cheese, fresh scallions or chives.

Enjoy!