

# Goulash Casserole



## Ingredients

1 lb. lean ground turkey  
1 medium onion, chopped  
2 cloves garlic, minced  
1 medium red bell pepper, chopped  
1 cup elbow macaroni, uncooked  
1 14.5-oz. can diced tomatoes  
2 Tbsp. tomato paste  
2 tsp. paprika  
1 tsp. dried oregano  
½ tsp. black pepper  
1 cup low-sodium beef broth  
1 cup shredded cheddar cheese  
Fresh parsley, for garnish

## Instructions

Preheat oven to 350 degrees F. Cook macaroni according to package instructions; drain and set aside.

In a large skillet, cook ground turkey over medium heat until browned. Drain excess grease.

Add onion, garlic, and bell pepper to the skillet with turkey. Cook until vegetables are tender. Stir in paprika, oregano, and black pepper. Add diced tomatoes, tomato paste, and beef broth. Bring to a simmer. Add cooked macaroni to skillet and stir to combine.

Transfer mixture to a casserole dish. Sprinkle cheddar cheese on top. Bake for 25-30 minutes, or until the cheese is bubbly and slightly browned. Garnish with fresh parsley before serving. Makes 8 servings.

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