

## Goulash



**Preparation time:** 105 min  
**Difficulty:** Medium

## Ingredients

- Bay leaves: to taste
- Beef stew in rather large cubes: 2.2 lbs.
- Extra-virgin olive oil: to taste
- Flour: to taste
- Garlic: to taste
- Marjoram: to taste
- Red wine: 2 glasses
- Rosemary: to taste
- Salt: to taste
- Sweet paprika: to taste
- White onions: 5

## For this recipe we used:

Tomato Sauce 3 tablespoons



## Preparation

In a non-stick pan, sauté the onion with the oil; as soon as the onion gets golden, add the meat and let everything brown over medium heat.

Then pour the red wine, a tablespoon of flour and sweet paprika, **Pomì Tomato Sauce**, marjoram, bay leaves, garlic clove and rosemary. Adjust the salt and let bake on low heat for at least 1 hour and 30 minutes, stirring occasionally. Add water if the meat dries too much during cooking.