



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
5 min	20 min	25 min	4

Made with

Top Sirloin Steak Goulash

Ingredients

- 1 package (4.8 oz) PASTA RONI® Angel Hair Pasta & Herbs
- 1 ½ cups water
- 2 tbsp margarine, butter or spread with no trans fat
- 1 can (14.5 oz) diced tomatoes, undrained
- 1 cup frozen corn or drained canned corn
- 1/2 cup chopped green bell pepper
- 1 garlic clove, minced or pressed
- 1/4 cup chopped onion
- 1 tbsp ground paprika
- Sour cream (optional)
- 1 lb boneless beef top sirloin steak, cut into thin strips*



PASTA RONI® Angel Hair Pasta & Herbs

How to make it

1. In a medium saucepan, bring just to a boil: 1 ½ cups water, DO NOT ADD MILK, 2 tbsp margarine and tomatoes. Reduce heat to medium.
2. Slowly stir in pasta, Special Seasonings, cooked beef, corn, bell pepper, onion, garlic and paprika. Separate pasta with fork, if needed. Return to a boil. Boil uncovered 4 to 5 minutes or until pasta is tender, stirring frequently.
3. Sauce will be thin. Let stand 3 to 5 to minutes to thicken. Serve with sour cream, if desired.