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▶▶▶ June 2015 ◀◀◀

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Hungarian Beef Noodle Paprikash

- 1 Lb ground beef
- 1 Tbsp minced garlic
- 1 Cup chopped onion
- 1 Cup chopped green pepper
- 3 Tbsp paprika
- 1/2 Tsp thyme
- 3 1/2 Cups beef broth
- 8 Ounces medium egg noodles
- 3/4 Cup sour cream
- 1 Tbsp flour

- 1) In dutch oven, brown beef with garlic, onions, and green pepper.
- 2) Cook and stir until beef is done, drain off excess fat.
- 3) Stir in paprika and thyme.
- 4) Add broth and noodles; bring to a boil.
- 5) Reduce heat to low and simmer for 10 minutes, stirring occ.
- 6) Mix sour cream with flour; stir into noodle mixture.
- 7) Simmer for 3 more minutes, stirring until thickened.

Makes 4 Servings

