

## Slow-Cooked Spicy Goulash

Pairs perfectly with [Michael Ros 2023 Trebbiano](#)

**Prep Time:** 25 min **Cook Time:** 5-1/2 hours **Servings:** 8 servings

### INGREDIENTS

- 1 pound lean ground beef (90% lean)
- 4 cans (14-1/2 ounces each) Mexican diced tomatoes, undrained
- 2 cans (16 ounces each) kidney beans, rinsed and drained
- 2 cups water
- 1 medium onion, chopped
- 1 medium green pepper, chopped
- 1/4 cup red wine vinegar
- 2 tablespoons chili powder
- 1 tablespoon Worcestershire sauce
- 2 teaspoons beef bouillon granules
- 1 teaspoon dried basil
- 1 teaspoon dried parsley flakes
- 1 teaspoon ground cumin
- 1/4 teaspoon pepper
- 2 cups uncooked elbow macaroni

### DIRECTIONS

- In a large skillet, cook beef over medium heat until no longer pink, breaking into crumbles; drain.
- Transfer to a 5-qt. slow cooker.
- Stir in the tomatoes, beans, water, onion, green pepper, vinegar, chili powder, Worcestershire sauce, bouillon and seasonings.
- Cover and cook on low for 5-6 hours or until heated through.
- Stir in macaroni; cover and cook 30 minutes longer or until macaroni is tender.

Source: [tasteofhome.com](https://www.tasteofhome.com)