HUNGARIAN 4 SEASONS GOULASH

RECIPE BOOK NAME

Nutrition Facts

Per Serving: Protein 5.2g; fat 9.2g; carbohydrates 23.2g; cholesterol 27.1mg; sodium 46.1mg;

lorem ipsum 50.0g; lorem ipsum 100.0g; lorem ipsum 10.0g.



- 2 tbsp lorem ipsum
- 2 lorem ipsum
- 1 red lorem ipsum
- 1 green lorem ipsum
- 1 orange lorem ipsum
- Flaked sea salt

Freshly ground black pepper

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DIRECTIONS

Brown the meat - In a large skillet heat the olive oil over high heat. When the oil is hot add the beef, season with salt and pepper and continue to sear till the meat begins to brown...