



JERNEJ KITCHEN

MACARONI AND BEEF

Macaroni and Beef is our family dinner recipe that you will adore. It's simple to make and made with Beef, round steak, and mini macaroni.

SERVES	4	PEOPLE
PREPARATION:	15	MINUTES
COOK:	45	MINUTES
TOTAL TIME:	1	HOUR

MACARONI AND BEEF

- 480 g (1 pound) beef round steak
- 1 onion
- 2 tbsp canola oil
- 1 garlic clove
- 1 tsp tomato paste
- 1 tsp paprika powder
- 1/2 tsp marjoram
- 200 g (1 cup) tomato passata
- 250 ml (1 cup) water
- 3 bay leaves
- 200 g (1 cup) diced canned tomatoes
- 300 g (3 cups) dried macaroni

TOOLS AND EQUIPEMENT

- kitchen knife
- cutting board
- skillet
- pot

PAN-FRY THE MEAT

Cut the beef round steak into small pieces. Peel and dice the onion. Place a large skillet over medium heat. Add the oil and diced onion. Pan-fry for 5 minutes, then add the meat. Cook for 6 - 8 minutes for the meat to brown and cook. Add the minced garlic, tomato paste, paprika powder, and marjoram. Stir and cook for a minute.

COOK THE MEAT SAUCE

Add the tomato passata and water to the meat. Season with salt and pepper to taste. Add the bay leaves and diced tomatoes. Stir, cover with a lid, and simmer for 30 - 40 minutes or until the meat is tender.

COOK THE PASTA

Place a pot with salted water over high heat and bring to a boil. Add the macaroni and cook according to the package instructions or until al dente. Preserve some pasta cooking water.

Sponsored MACARONI AND BEEF

Remove the bay leaves from the meat sauce. Add the cooked macaroni to the meat sauce and add the preserved pasta water. Toss is to combine, divide between plates, and serve.