

## Hungarian Goulash

2	Tbs. olive oil	2	cans tomato soup
1	lb. lean ground beef	2 1/2	soup cans water
1	large yellow onion; diced	2 1/2	tsp. paprika
1	large green bell pepper; diced	1/2	tsp. cayenne pepper
2	cloves garlic; minced	2	tsp. salt
1 1/2	cups frozen whole kernel corn	12	oz. bag pasta shells
1	cup fresh mushrooms; sliced	3	cups grated cheddar cheese
1/2	cup olives; sliced		

Brown ground beef using 2 Tbs. olive oil in a 12" Dutch oven using 20-22 briquettes bottom heat.

When beef has been browned add onion, bell pepper, mushrooms, and garlic. Saute until vegetables are tender.

Add corn, olives, tomato soup, hot water, paprika, cayenne pepper, and salt. Stir to mix well.

Bring contents to a boil then stir in pasta shells.

Place lid on Dutch oven and bake using 10-12 briquettes bottom and 14-16 briquettes top heat for 30-40 minutes.

Sprinkle cheese over top and bake for an additional 10 minutes until cheese is melted.

Serves: 6-8