

Foodnity Recipes

Slow Cooker Hungarian Goulash – Easy Comfort Dinner

20 min Prep time	**8 h** Cook time	**8 h 20 min** Total time
6 Servings	**Easy** Difficulty	**Hungarian** Cuisine

Ingredients

Main Ingredients

- [ ] 2 lbs beef chuck, cut into 1-inch cubes
- [ ] 2 tbsp Hungarian sweet paprika
- [ ] 1 large onion, diced
- [ ] 2 carrots, sliced
- [ ] 2 potatoes, cubed
- [ ] 3 cloves garlic, minced
- [ ] 1 tbsp tomato paste
- [ ] 4 cups beef broth
- [ ] 1 tbsp red wine vinegar
- [ ] 1 tsp caraway seeds
- [ ] 1 pinch brown sugar
- [ ] Salt and pepper to taste

Optional Garnish

- [ ] Fresh parsley, chopped
- [ ] Sour cream for serving

Instructions

1. Season the beef cubes with salt, pepper, and half of the paprika; set aside.
2. In a skillet, brown the beef in batches over medium-high heat; transfer to the slow cooker.
3. Sauté onions, carrots, and garlic in the same skillet until softened, then stir in the remaining paprika and tomato paste.
4. Add the sautéed mixture, potatoes, broth, caraway seeds, vinegar, and brown sugar to the slow cooker; stir gently.
5. Cook on low for 8 hours or until beef is fork-tender; adjust seasoning before serving.

Nutrition per serving

420 kcal	35 g	30 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the stew looks too thick, add a splash more broth halfway through cooking.
- For extra depth, stir in a tablespoon of smoked paprika in the final hour.
- Serve with crusty bread to soak up the flavorful gravy.