

Green for Go Local



Beef



Garlic



Onion



Mushroom



Cheese

Tomato Mac & Beef (Goulash)

By Jenny & Rosie Serves 4-6

Ingredients

1 Tbsp (15 mL) 1 medium 1/4 lb (113 g) 2 medium 2 larae 1 lb (454 g) 2 tsp (10 mL) 1 tsp (5 mL) 1 tsp (5 mL) 1/4 tsp (1.25 mL) 1 × (798 mL) can 1/8 tsp (1 mL) 1 tsp (5 mL) 3 Cups (750 mL) ½ lb (227 g) 1/2 Cup (125 mL)

Oil Onion, diced Mushrooms, minced or diced Carrots, minced or diced Garlic cloves, minced Lean ground beef Paprika Oregano Sea salt Ground black pepper Crushed tomatoes Baking soda Sugar Water Whole wheat macaroni Cheddar cheese or 2 Tbsp (30 mL) Parmesan cheese

Directions

Note: Wash all produce well.

- 1. Heat oil in a large saucepan over medium-high heat. Add onion and beef; cook, breaking up meat with a wooden spoon, until no longer pink, about 5 minutes.
- 2. Add garlic, paprika, oregano, salt and pepper; cook, stirring, for 1 minute. Stir in tomatoes, baking soda, sugar and water. Bring to a boil. Reduce heat to medium-low, cover and cook for 5 minutes.
- 3. Add macaroni and cook uncovered, stirring occasionally, until tender, about 15 minutes. Remove from heat and let stand for 5 minutes before serving.
- 4. Sprinkle with parmesan or cheddar, if desired.



Note from the **Authors**

"Through our salad bar experience in schools, we have heard from many parents and volunteers that they have tried a mini 'Create Your Plate' Bar for dinner at home and their 'picky kids eat more veggies than ever and get excited about dinner!' It just might be worth a few extra bowls to clean! ⊕"

- Jenny & Rosie

Create Your Plate!

Veg It Up

In Step 4, once the macaroni is tender, add mashed sweet potato or squash for extra colour, fiber and flavour.

Ideas for Toppings & Sides

Put a variety of options for toppings and/or sides on your table for your family to "choose your own adventure," salad bar-style.

- ★ Mixed greens
- * Broccoli cooked
- ★ Tomato
- \star Spinach
- ★ Kale
- ★ Green onion
- **★** Sweet peppers
- ★ Mushrooms

- ★ Olives
- ★ Fresh basil
- * Shredded cheese
- ★ Fruit
- ★ Squash
- ★ Carrots raw or cooked
- * Cauliflower
- ★ Corn



Mixed Greens





Broccoli





Mushroom

Basil





Tomato

Pepper



Squash



Cauliflower



