

Hungarian Goulash Soup

A comforting traditional Hungarian soup rich with paprika, tender beef, and hearty vegetables. This single-serving goulash captures the essence of central European flavors in a warming, aromatic bowl.



Soup

Hungarian

45 min

Total time

Medium

Difficulty

350

kcal / serving

Ingredients

- 100g beef stew meat, diced
- 1 small potato, peeled and diced
- 1/4 onion, finely chopped
- 1/4 carrot, sliced
- 1 clove garlic, minced
- 1/2 tbsp Hungarian sweet paprika
- 1/4 tsp caraway seeds (optional)
- 1/4 green bell pepper, chopped
- 1 small tomato, chopped
- 1 cup beef broth
- 1 tbsp oil
- Salt and pepper to taste
- Fresh parsley for garnish

Steps

- 1 Heat oil in a medium pot over medium heat.
- 2 Add onion and cook until soft, about 2 minutes.
- 3 Add beef, brown on all sides, then stir in garlic and paprika.
- 4 Add carrots, bell pepper, potatoes, and tomato; stir well.
- 5 Pour in beef broth and sprinkle in caraway seeds if using.
- 6 Bring to a gentle boil, then reduce heat, cover, and simmer for 35 minutes until beef and vegetables are tender.
- 7 Season with salt and pepper.
- 8 Serve hot, garnished with fresh parsley.