

AMERICAN CHOP SUEY

This dinnertime favorite goes by a few aliases. Some call it American chop suey, others have dubbed it goulash, after a Hungarian dish of meat and vegetables. Whatever your family calls it, this simple pasta recipe is the perfect first endeavor for a budding chef.



INGREDIENTS

1 1-pound box elbow macaroni
1 medium onion, chopped
olive or vegetable oil
1 pound lean ground beef
Salt and pepper

1 28-ounce jar pasta sauce
1/4 cup, plus garnish, grated
Parmesan cheese

1. Cook the pasta according to the package directions. Saute the onion in a little of the oil, then add the meat and cook over medium-high heat until done.
2. Drain the grease from the pan, then add salt and pepper to taste.
3. In a large saucepan, combine the sauce, the 1/4 cup of cheese, and the beef mixture and bring to a simmer. Add the pasta, turn off the heat, and let it set for 5 to 10 minutes before serving.
4. Finally, garnish individual portions with the additional grated cheese. Serves 8.