



## Hearty pork goulash with egg spaetzle (Swabian pasta dish)

### Ingredients for the pork goulash:

- 500 g pork goulash (diced pork)
- 2 onions, diced
- 2 cloves of garlic, chopped
- 2 TBSP paprika powder (sweet)
- 2 TBSP tomato puree
- 2 bell pepper, diced
- 400 ml beef stock
- 200 ml red wine
- 2 TBSP oil
- salt and pepper according to taste

### Ingredients for the spaetzle (Swabian pasta):

- 300 g flour
- 3 eggs
- 150 ml water
- 1 TSP salt

### Cooking instructions:

#### 1. Pork goulash:

- Heat the oil in a large pot and fry the onions until they are golden brown.
- Add the garlic and the pork goulash and fry the meat on all sides until slightly browned.
- Add the paprika powder and tomato puree and mix well.
- Add the diced bell peppers to the pot and briefly fry.

- Add the beef stock and red wine, stir well and simmer the goulash at a low temperature for about 1.5 to 2 hours until the meat is tender. Stir occasionally and add more stock if needed.
- Season with salt and pepper.

## **2. Spaetzle (Swabian pasta):**

- Mix the flour and salt in a bowl.
- Add the eggs and water and mix until smooth.
- Bring a large pot of salted water to the boil.
- Transfer the spaetzle dough to a wet cutting board, in batches, and scrape small pieces into the boiling water. The spaetzle are ready when they rise to the surface.
- Remove the spaetzle from the water with a slotted spoon and drain in a colander.

## **3. Serving suggestion:**

- Place the pork goulash on plates and serve the freshly-cooked spaetzle as a side dish.