

Quick Guinness Goulash

Prep Time 5 min Cook Time 10-15 min

****Note:** You do need be a Guinness lover to enjoy this recipe. ☺

Ingredients:

- 1 lb ground turkey
- 1 bottle Guinness extra stout
- 2 T. tomato paste
- 2 tsp garlic powder
- 2 tsp basil (dried)
- 1 tsp espresso powder (if you have it)
- Pepper
- 1 T. chili powder
- 1 T. olive oil
- Flake salt (or any)

Put 1 T. olive oil into skillet and dump in 1 lb package of turkey meat. Add seasonings listed above, and mix in. Begin breaking up and browning turkey meat. Pour over about half a bottle of Guinness and continue cooking turkey until completely browned and broken up into small pieces. Guinness should be mostly mixed in and absorbed at this point. Pour piping hot into bowls and grate approx. $\frac{1}{4}$ c. Parmesan cheese over each serving (sounds like a lot of cheese, but keep in mind it's very thin, loose shavings). Fold grated cheese into meat until melted. If you desire, you can drizzle a bit more Guinness over the top. I do! ☺