

Cowboy Baked Beans - The Ultimate Hearty BBQ Side

If you're looking for a dish that's part



OVEN
375°F

TIME
5 min

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INGREDIENTS

- 1 can (28 oz) Bush's Baked Beans
- $\frac{1}{2}$ lb ground beef
- 2 tbsp Worcestershire sauce
- 2 tbsp brown sugar
- 1 tbsp onion & herb seasoning
- ... cup minced onions
- $\frac{1}{4}$ cup chopped onions
- $\frac{1}{4}$ cup chopped green bell peppers

Instructions:

1. Prepare the Ground Beef:
2. Build the Flavor:
3. Combine in Baking Dish:
4. Bake to Perfection:
5. Serve and Enjoy:

Tips for Success:

Use lean beef to keep the dish from getting greasy.

Want a smokier twist? Add a teaspoon of smoked paprika or chopped bacon.

Make it spicy with chopped jalapeños or a dash of hot sauce.

Swap ground beef for ground turkey or even sausage for a fun variation.

Serving Suggestions & Pairings:

Serve with Beer Cheese Dip and chips for a snacky spread

Add Sheet Pan Quesadillas to feed a hungry crowd

fast

Enjoy with Chicken Enchiladas for a hearty Tex-Mex combo

Storage & Leftovers:

Fridge: Store in an airtight container for up to 4 days.

Freezer: Freeze portions in resealable bags or containers for up to 2 months.

Reheat: Microwave or bake at 350°F until warmed through. Add a splash of water if too thick.

More Recipes You'll Love:

Easy Turkey Wings

Dorito Casserole

Sheet Pan Quesadillas

Final Thoughts:

DIRECTIONS

- 1.** Prepare the Ground Beef: Heat a skillet over medium heat. Add the ground beef and break it into small pieces as it cooks to get even browning and maximum flavor.
- 2.** Build the Flavor: Once the beef is browned, stir in the Worcestershire sauce, brown sugar, onion & herb seasoning, and minced onions. Let it cook for another 5 minutes, until the onions are translucent and everything is well blended.
- 3.** Combine in Baking Dish: Transfer the beef mixture to a large baking dish. Add the baked beans, chopped onions, and green bell peppers. Stir well to combine, making sure the veggies are distributed evenly.
- 4.** Bake to Perfection: Preheat your oven to 375°F (190°C). Cover the baking dish with foil and bake for 30 minutes, or until the beans are bubbling and the peppers are soft.
- 5.** Serve and Enjoy: Let the dish rest for a few minutes before serving. Top with fresh herbs or a sprinkle of shredded cheese if desired. Serve warm with crusty bread or a simple salad.
- 6.** Tips for Success: Use lean beef to keep the dish from getting greasy.
- 7.** Want a smokier twist? Add a teaspoon of smoked paprika or chopped bacon.
- 8.** Make it spicy with chopped jalapeños or a dash of hot sauce.
- 9.** Swap ground beef for ground turkey or even sausage for a fun variation.
- 10.** Serving Suggestions & Pairings: This dish is bold and filling enough to stand alone, but it also shines

alongside classic comfort foods and game day favorites:

11. Serve with : Beer Cheese Dip and chips for a snacky spread
12. Add : Sheet Pan Quesadillas to feed a hungry crowd fast
13. Enjoy with : Chicken Enchiladas for a hearty Tex-Mex combo
14. Storage & Leftovers: Fridge: Store in an airtight container for up to 4 days.
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17. More Recipes You'll Love: Easy Turkey Wings
18. Dorito : Casserole
19. Sheet : Pan Quesadillas
20. Final Thoughts: Cowboy Baked Beans are comfort food at its finest-sweet, smoky, savory, and endlessly satisfying. They're easy to make, versatile enough to serve in any setting, and always a hit with the crowd.
21. Tried this recipe? Tag @ChefManiac and show us how you cowboy-up your beans. And don't forget to follow us for more bold, flavor-packed favorites every week.
22. Stay hearty, : Jason Griffith - ChefManiac.com

TIPS FOR SUCCESS

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