

Cowboy Spaghetti: Hearty & Flavorful Beef and Bacon Pasta

Saddle up for a dinner that's as comforting as it is exciting:



TIME

8-10 min

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SAVE

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INGREDIENTS

- 6 slices bacon, chopped
- 1 pound ground beef
- 1 small onion, diced
- 3 cloves garlic, minced
- 15 ounce can crushed fire roasted tomatoes
- 10 ounce can Rotel (diced tomatoes with green chiles)
- 8 ounce can tomato sauce
- $\frac{1}{2}$ cup beef broth
- 1 Tablespoon Worcestershire sauce
- 1 - 2 teaspoons hot sauce (optional)
- $\frac{1}{2}$ teaspoon kosher salt
- $\frac{1}{2}$ teaspoon black pepper
- 1 pound spaghetti
- Shredded cheddar cheese, to serve
- Sliced green onion, to serve
- Crispy bacon (reserved from cooking), to serve

Swaps and Notes:

Bacon: Use thick-cut bacon for more rendered fat and crispy bits. Turkey bacon can be used for a leaner option, but may require a little extra olive oil for b initial sautØing.

Ground Beef: Lean ground beef is recommended to prevent excessive grease. Ground turkey or a mix of beef and Italian sausage can also be used.

Onion: A yellow or sweet onion works well here.

Fire Roasted Tomatoes: These are key for the smoky depth! Don't substitute with regular crushed tomatoes if you want that "cowboy" flavor.

Rotel: Choose mild or hot Rotel depending on your preferred spice level. If you don't have Rotel, use regular diced tomatoes and add a small can of diced green chiles and a pinch of cayenne pepper.

Hot Sauce: This is optional but highly recommended for a true "cowboy" kick! Adjust to your taste.

Frank's RedHot or your favorite Louisiana-style hot sauce work well.

Spaghetti: Any long pasta like fettuccine or linguine would also work, but spaghetti is classic.

Cheese & Green Onion: While cheddar is listed, a Mexican blend or even Monterey Jack would be delicious. Don't skip the fresh green onions for a pop of freshness!

DIRECTIONS

1. **Let's get this hearty :** Cowboy Spaghetti cooking in your Dutch oven!
2. **Cook the : Bacon:** Add the chopped bacon to a large Dutch oven or a heavy-bottomed pot. Cook over medium heat for 8-10 minutes, stirring often, until the bacon is wonderfully crispy. Remove the crispy bacon bits with a slotted spoon and drain them on a paper towel-lined plate. Set aside for garnish. Leave the flavorful bacon grease in the pot.
3. **Brown : Beef and Onion:** Add the ground beef and diced onion to the pot with the bacon grease. Use a spoon to crumble the beef as it cooks. Cook, stirring often, until there is no pink left in the beef and the onion has softened, about 8-10 minutes. Drain any excess grease from the pot, leaving just a little for flavor.
4. **Add : Garlic:** Add the minced garlic to the pot and stir it in for about 30 seconds until it becomes fragrant. Be careful not to burn the garlic.
5. **Simmer the : Sauce Base:** Add the crushed fire-roasted tomatoes, Rotel (diced tomatoes with green chiles), tomato sauce, beef broth, Worcestershire sauce, and 1-2 teaspoons of hot sauce (if using) to the pot. Stir well to combine all the ingredients. Season with kosher salt and black pepper to taste.
6. **Develop : Flavors:** Bring the sauce to a gentle simmer over medium heat. Once simmering, reduce the heat to low and let it simmer uncovered for 10-15 minutes. Stir often to prevent anything from sticking to the bottom. During this time, some of the liquid will cook out, and the flavors will meld and intensify, creating a rich, saucy consistency. You want it saucy enough to coat the spaghetti but not watery.

7. Cook : Spaghetti: While the sauce is simmering, bring a separate large pot of salted water to a boil. Add the spaghetti and cook according to package directions until it is al dente. Drain the spaghetti well.
8. Combine and : Serve: Add the drained spaghetti directly to the pot with the simmering meat sauce. Stir well to combine, ensuring all the spaghetti is coated in the delicious sauce. I find that tongs help tremendously with this step to evenly distribute the sauce. Serve immediately, topping each portion generously with shredded cheddar cheese, sliced green onions, and the reserved crispy bacon bits.

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Ground turkey or a mix of beef and Italian sausage can also be used.

TIPS FOR SUCCESS

Crispy Bacon First: Don't skip cooking the bacon first and leaving some of the rendered fat.

This adds a crucial layer of smoky, savory flavor to the entire dish.

Drain Grease: Draining excess grease from the beef mixture (especially if not using lean ground beef) is important for a less oily sauce.

Simmer for Flavor: The 10-15 minute simmer time for the sauce allows the flavors to deepen and the liquid to reduce to a perfect consistency.

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Original recipe: <https://chefmaniac.com/cowboy-spaghetti-hearty-flavorful-beef-and-bacon-pasta/>