

Easy Slow Cooker Texas Cowboy Stew: One-Pot Meal

Get ready to lasso in a truly satisfying and incredibly flavorful meal with this



TIME
3-4 min

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INGREDIENTS

- 1 lb ground beef (lean recommended)
- 1 lb smoked sausage, sliced (Andouille or kielbasa recommended)
- 1 can (15 oz) diced tomatoes (undrained)
- 1 can (15 oz) Rotel tomatoes and green chilies (undrained)
- 1 can (15 oz) pinto beans, drained and rinsed
- 1 can (15 oz) corn, drained (whole kernel)
- 4 medium potatoes, peeled and diced (russet or Yukon Gold)
- 1 packet taco seasoning (about 1 oz)
- 1 tablespoon chili powder
- 4 cups beef broth (low-sodium recommended)
- Salt and pepper to taste
- 1/4 cup chopped cilantro (optional for garnish)
- Sliced jalapeños (optional for garnish)

Swaps and Notes:

Ground Beef & Smoked Sausage: The combination provides a fantastic depth of flavor. You can use all beef or all sausage if preferred. For the sausage, Andouille adds a spicy, smoky kick, while kielbasa is milder.

Diced Tomatoes: Undrained diced tomatoes add essential moisture and flavor. Fire-roasted diced tomatoes can add a smoky depth.

Rotel Tomatoes and Green Chilies: Choose mild, regular, or hot Rotel depending on your preferred spice level. If unavailable, use a can of diced tomatoes and a small can of diced green chilies.

Pinto Beans: Ensure they are rinsed and drained to remove excess sodium and liquid. Black beans or kidney beans can be used as a substitute.

Corn: Drained canned corn is convenient. Fresh or frozen corn (thawed) can also be used.

Potatoes: Russet or Yukon Gold potatoes work well. Dice them to about 1-inch pieces for even cooking.

Taco Seasoning & Chili Powder: These provide the classic Southwestern "cowboy" flavor. Adjust quantities to your taste and desired spice level.

Beef Broth: Low-sodium beef broth allows you to control the saltiness.

Cilantro & Jalapeños: Fresh cilantro adds a bright, herbaceous note. Sliced fresh jalapeños provide optional heat. Both are great for garnish.

DIRECTIONS

1. Let's get this hearty : Texas Cowboy Stew simmering!
2. **Brown the : Ground Beef and Sausage:** In a large pot or Dutch oven (a heavy-bottomed one is ideal), cook the 1 lb of ground beef over medium heat. Use a spoon to break it apart as it cooks until it is fully browned. Add the sliced 1 lb of smoked sausage and cook for another 3-4 minutes until the sausage is lightly browned and has released some of its fat. Drain any excess fat from the pot.
3. **Add the : Vegetables and Broth:** Add the undrained 15 oz can of diced tomatoes, the undrained 15 oz can of Rotel tomatoes and green chilies, the rinsed and drained 15 oz can of pinto beans, the drained 15 oz can of corn, and the 4 medium diced potatoes to the pot with the browned meats. Stir in the 1 packet of taco seasoning, 1 tablespoon of chili powder, and the 4 cups of beef broth. Season with salt and pepper to taste. Give everything a good stir to combine all the ingredients thoroughly.
4. **Simmer the : Stew:** Bring the stew to a boil over medium-high heat. Once boiling, reduce the heat immediately to low. Cover the pot tightly with a lid and let it simmer for 25-30 minutes, or until the potatoes are tender when pierced with a fork and all the flavors are well combined and have melded together. Stir occasionally to prevent sticking.
5. **Serve:** Ladle the hot Texas Cowboy Stew into bowls. Garnish generously with chopped cilantro and sliced fresh jalapeños, if desired, for extra freshness and heat. Serve with warm crusty bread or cornbread for a hearty and satisfying meal.

SWAPS & NOTES

Ground Beef & Smoked Sausage: The combination provides a fantastic depth of flavor.

You can use all beef or all sausage if preferred.

For the sausage, Andouille adds a spicy, smoky kick, while kielbasa is milder.

Diced Tomatoes: Undrained diced tomatoes add essential moisture and flavor.

TIPS FOR SUCCESS

Drain Excess Fat: Draining the fat from the browned meats prevents the stew from being overly greasy.

Dice Potatoes Evenly: Cutting the potatoes into similar-sized pieces ensures they cook evenly.

Adjust Spice Level: Taco seasoning and chili powder vary in heat.

Adjust the amounts and the type of Rotel to your preference.

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