

## Texas Cowboy Stew - The Ultimate Hearty One-Pot Comfort Meal

When it comes to hearty comfort food, nothing hits the spot quite like



**TIME**  
**3 min**

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**ChefManiac**

### INGREDIENTS

- 1 pound ground beef
- 1 onion, chopped
- 2 cloves garlic, minced
- 14 ounces skinless smoked sausage, sliced
- 4 slices cooked bacon, crumbled
- 3 medium potatoes, peeled and diced
- 1 can (15 ounces) kidney beans, drained and rinsed
- 1 can (15 ounces) black beans, drained and rinsed
- 1 can (15 ounces) corn kernels, drained
- 1 can (15 ounces) diced tomatoes
- 2 1/2 cups beef broth
- 2 teaspoons chili powder
- 1 teaspoon cumin
- 1/2 teaspoon smoked paprika
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 1 cup shredded cheddar cheese (optional)

### DIRECTIONS

1. Brown the beef. In a large pot or Dutch oven over medium heat, cook the ground beef with the chopped onion and minced garlic until the beef is browned. Drain excess fat.
2. Add the sausage and bacon. Stir in the sliced smoked sausage and crumbled bacon. Cook for about 2-3 minutes until the sausage is warmed through.
3. Add the potatoes. Mix in the diced potatoes and stir well so they combine with the meat mixture.
4. Add beans and vegetables. Stir in the kidney beans, black beans, corn, and diced tomatoes with their juices.
5. Pour in the broth and seasonings. Add beef broth, chili powder, cumin, smoked paprika, salt, and black pepper.
6. Simmer the stew. Bring the mixture to a gentle simmer, then reduce heat to low. Cover and cook for 20-25 minutes until the potatoes are tender.
7. Add cheese if desired. Stir in shredded cheddar cheese and allow it to melt into the stew.
8. Serve hot. Ladle the stew into bowls and enjoy.

### SWAPS & NOTES

**Ground Beef Substitute** Ground turkey or ground chicken can be used if you want a lighter version.

**Smoked Sausage Options** Kielbasa or andouille sausage works wonderfully and adds extra smoky flavor.

**Beans Variety** You can swap in pinto beans or chili beans depending on your preference.

**Extra Heat** If you like a spicy kick, add diced jalapeños or a pinch of cayenne pepper.

## TIPS FOR SUCCESS

Use a Dutch oven A heavy pot distributes heat evenly and helps develop richer flavors.

Cut potatoes evenly Uniform pieces ensure they cook at the same rate.

Simmer slowly Allowing the stew to simmer gently helps the flavors meld together beautifully.

Taste before serving Adjust salt, pepper, or spices at the end for the best balance.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/texas-cowboy-stew-the-ultimate-hearty-one-pot-comfort-meal/>