

Cowboy Stew

Yields: 8 servings	Prep Time: 10 minutes	Cook Time: 30 minutes	Total Time: 40 minutes
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Ingredients:

- 1 lb ground beef
- 1 onion, chopped
- 2 cloves garlic, minced
- 1 package (14 oz) skinless smoked sausage, sliced
- 4 slices cooked bacon, crumbled
- 3 medium potatoes, peeled and diced
- 1 can (15 oz) kidney beans, drained and rinsed
- 1 can (15 oz) black beans, drained and rinsed
- 1 can (15 oz) corn kernels, drained
- 1 can (15 oz) diced tomatoes
- 2 ½ c beef broth
- 2 tsp chili powder
- 1 tsp cumin
- ½ tsp smoked paprika
- ½ tsp salt
- ¼ tsp black pepper
- 1 c shredded cheddar cheese, optional



Instructions:

1. In a large pot or Dutch oven, cook the ground beef, onion, and minced garlic over medium heat until browned and no longer pink inside. Drain off any excess fat.
2. Stir in the sliced smoked sausage and crumbled cooked bacon. Stir and cook for two to three minutes until the sausage is heated through.
3. Add the diced potatoes and stir to combine.
4. Add the beef broth, chili powder, cumin, smoked paprika, salt, and black pepper. Stir to combine all of the ingredients.
5. Bring the mixture to a simmer, then reduce heat to low. Cover and allow the stew to simmer for 20 to 25 minutes. The potatoes should be fork-tender and the flavors well-combined.
6. If using, stir in the shredded cheddar cheese and enjoy!