

## Texas Cowboy Stew

Oscar · 28/09/2024

**Prep Time**

1 hr 30 mins

**Difficult**

Medium

**Servings**

10

**Description**

This easy cowboy stew recipe is hearty and filling with kielbasa sausage cumin chiles and chili powder for some Southwest appeal Its quick and easy to make on the stovetop but tastes best when simmered all day in a crockpot Serve with cornbread and a simple green salad

**Ingredients**

- - 2 pounds ground beef - 2 pounds kielbasa sausage
- sliced into 1/2 inch pieces - 1 medium onion
- chopped - 2 cloves garlic
- chopped - 4 cups water - 2 (15.2 ounce) cans whole kernel corn
- with liquid - 2 (15 ounce) cans pinto beans
- with liquid - 2 (14.5 ounce) cans peeled and diced tomatoes
- drained - 1 (14.5 ounce) can diced tomatoes with green chile peppers
- with liquid - 1 (10 ounce) package frozen mixed vegetables - 4 medium baking potatoes
- peeled and diced - 2 teaspoons ground cumin - 2 teaspoons chili powder - salt and pepper to taste

**Instructions**

1. Gather all ingredients. Dotdash Meredith Food Studios Cook ground beef in a large skillet over medium-high heat until crumbly but not yet cooked through
2. about 5 minutes. Add sausage
3. onion
4. and garlic; cook and stir until meat is no longer pink and onion is translucent
5. 5 to 7 minutes. Drain grease. Dotdash Meredith Food Studios Transfer beef and sausage mixture to a large pot over medium-low heat. Add water
6. corn
7. pinto beans
8. diced tomatoes
9. diced tomatoes with chile peppers
10. and mixed vegetables. Stir in potatoes
11. cumin
12. chili powder
13. salt
14. and pepper. Dotdash Meredith Food Studios Cover and simmer
15. stirring occasionally
16. for a minimum of 1 hour; the longer it cooks
17. the better it gets. Dotdash Meredith Food Studios