Texas Cowboy Stew



Ingredients:

- 1 pound ground beef
- 1 onion, chopped
- 2 cloves garlic, minced
- 1 package (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 ½ cups beef broth
- 2 tsps chili powder
- 1 tsp cumin
- ½ tsp smoked paprika
- ½ tsp salt
- ¼ tsp pepper
- 1 cup shredded cheddar cheese, optional

Method:

1. In a large pot or Dutch oven, cook the ground beef, onion, and minced garlic over medium heat until browned. Drain any excess fat.
2. Add the sliced smoked sausage and crumbled cooked bacon to the pot. Stir and cook for a few minutes until the sausage is heated through.
3. Add the diced potatoes to the pot and stir to combine.
4. Stir in the kidney beans, black beans, corn, and diced tomatoes (with their juice).
5. Add the beef broth, chili powder, cumin, smoked paprika, salt, and black pepper. Stir to combine all the ingredients.
6. Bring the mixture to a simmer. Reduce the heat to low, cover the pot, and let the stew simmer for about 20-25 minutes, or until the potatoes are tender and the flavors are well combined.
7. Optional step: Stir in the shredded cheddar cheese.