

# SUPER EASY TEXAS COWBOY STEW



## Ingredients:

- 1 lb ground beef
- 1 package kielbasa sausage sliced into ½ inch pieces
- 1 clove garlic, minced
- ½ onion chopped
- 2 (14.5 oz) cans diced tomatoes, drained
- 4 medium baking potatoes, peeled and diced
- 1 (15 oz) can pinto beans, with liquid
- 1 (14.5 oz) can diced tomatoes with green chiles with liquid
- 1 (10 oz) package frozen mixed vegetables (green beans, corn, peas, carrots)
- 4 cups of water
- 1 tsp ground cumin
- 1 tsp chili powder
- Salt & pepper to taste

## Instructions:

1. In a Dutch oven over medium heat, sauté onion. Add ground beef and cook until there is no pink left. Add garlic and mix together.
2. Add sliced sausage.
3. Pour in tomatoes, pinto beans, potatoes, diced tomatoes with chiles and frozen veggies.
4. Mix everything until well combined. Add spices.
5. Add water and then bring to a boil. Simmer for one hour stirring occasionally.
6. Serve with crackers or bread. Enjoy!!!