



Crockpot Cowboy Soup

Introduction

Crockpot Cowboy Soup is a hearty and flavorful dish that captures the essence of comfort



food. This recipe combines ground beef, beans, and vegetables cooked slowly to create a rich and satisfying meal. It is perfect for busy days, as you can prepare it in the morning and let the slow cooker do the work.

Detailed Ingredients with measures

Ground beef - 1 pound Yellow onion - 1 medium, chopped Bell pepper - 1 medium, chopped Garlic - 3 cloves, minced Canned diced tomatoes - 1 (14.5-ounce) can Canned corn - 1 (15-ounce) can, drained Canned kidney beans - 1 (15-ounce) can, drained and rinsed Canned black beans - 1 (15-ounce) can, drained and rinsed Beef broth - 2 cups Chili powder - 2 tablespoons Cumin - 1 teaspoon Salt - to taste Black pepper - to taste Shredded cheese - for topping (optional) Fresh cilantro - for garnish (optional)

Prep Time

15 minutes

Cook Time, Total Time, Yield

Cook Time: 6-8 hours on low or 3-4 hours on high Total Time: 6-8 hours 15 minutes Yield: 6-8 servings





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Detailed Directions and Instructions



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