



Cowboy Spaghetti Recipe with Beef Bacon Tomato

Why We Call It Cowboy Spaghetti

This dish is a real cowboy supper. It is strong and keeps you full. Cowboys needed food that could last all day.

I love how it uses simple things from the pantry. You probably have most of them already. It feels like making something from nothing. That is a good skill to have.

The Magic Starts with Bacon

First, we cook the bacon. That smell fills the whole house. It makes everyone come to the kitchen.

We save just a little of the bacon grease. That gold cooks our beef and onions. It gives everything a smoky flavor. *Fun fact:* That trick is called “layering flavors.” It makes the sauce taste deeper.

My Little Story About This Sauce

My grandson once tried to drink this sauce with a straw. I still laugh at that. He said it was that good.

The secret is the three kinds of tomatoes. They make it tangy and a little bit spicy. The Worcestershire sauce adds a nice kick. Doesn't that smell amazing while it simmers?

Why This Supper Matters

This meal brings everyone to the table. It is not fancy. It is just good, honest food.

That matters more than a perfect plate. Sharing a hearty meal connects us. It is a time to talk and laugh together. What is your family's favorite meal to share?

Putting It All Together

Now we mix the noodles right into the sauce. This is the best part. The pasta soaks up all that good flavor.

Then we add the cheese and crispy bacon. The cheese gets all melty. It makes the dish feel like a big hug. Do you like your cheese mixed in or piled on top?

A Tip From My Kitchen

Always save some bacon for the top. That crunchy finish is so important. It gives you something to look forward to in every bite.

Cooking the pasta just right matters too. You want it to have a little bite. This helps it hold the sauce better. What is your favorite pasta shape for a hearty sauce like this?



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Ingredients:

Ingredient	Amount	Notes
Bacon	½ pound	Cut into ½ inch diced pieces (yield approximately ¾ cup cooked bacon)
Ground beef	1 pound	85%-15% fat content
Yellow onion	1 cup	Diced
Minced garlic	2 teaspoons	
Salt	½ teaspoon	
Black pepper	¼ teaspoon	
Tomato sauce	15 ounces	
Fire roasted diced tomatoes	14.5 ounces	
Diced tomatoes with green chilies	10 ounces	Rotel original brand
Worcestershire sauce	1 tablespoon	
Hot sauce	1 teaspoon	
Spaghetti noodles	½ pound	Cooked and drained according to package directions
Shredded cheddar cheese	1 ½ cups	Divided (1 cup mixed into the sauce and ½ cup to garnish)
Green onions	2 tablespoons	Finely sliced scallions

My Cowboy Spaghetti Supper

1. First, let's get that bacon nice and crispy. Toss those little pieces into a big, heavy skillet. I love the sizzle it makes. It always reminds me of

my grandpa's ranch. (Hard-learned tip: Don't rush this part. Crispy bacon adds the best crunch later on!). Drain most of the grease, but save a tablespoon. That liquid gold is full of flavor.

See also Cheesy Meatball Bites

2. Now, add your beef and onions to that bacon-y goodness. Break up the meat with your spoon as it cooks. Throw in the garlic, salt, and pepper. Oh, doesn't that smell amazing? It's the heart of the whole dish. If there's too much fat in the pan, just drain it off. 3. Time for the saucy part! Pour in all those tomatoes and the Worcestershire sauce. A little hot sauce gives it a nice kick. I still laugh at how my grandson calls it "grown-up ketchup". Let it all bubble away for about 15 minutes. This lets all the flavors become best friends. 4. While that simmers, cook your spaghetti noodles. Get a big pot of salty water boiling. Cook them until they're just tender, then drain them well. **Do you like your noodles soft or with a little bite? Share below!** 5. Here comes the magic. Toss the drained noodles right into that rich sauce. Stir in one cup of cheddar cheese and all that crispy bacon. Watch how the cheese gets all melty and wonderful. It makes everything come together. 6. Finally, sprinkle the rest of the cheese on top. Add those fresh green onions for a pretty finish. You can pop a lid on for a minute to melt the cheese. Then it's ready to serve up to your hungry crew. **Cook Time:** 35 minutes **Total Time:** 45 minutes **Yield:** 4 servings **Category:** Dinner, Pasta

Three Fun Twists to Try

Beany Cowboy: Swap the ground beef for two cans of drained pinto beans. It's so hearty and delicious. **Extra Kick:** Add a chopped jalapeño with the onions. Top with a dollop of cool sour cream to balance the heat. **Cheesy Skillet:** After mixing, top with extra cheese and broil for two minutes. You get the most wonderful bubbly, golden top. Which one would you try first? Comment below!

See also [Meatball Parmesan Casserole Recipe](#)

How to Serve Your Masterpiece

This is a meal all by itself. I love serving it right from the skillet at the table. A simple side of buttery cornbread is just perfect for soaking up the sauce. For a drink, a cold glass of milk is my go-to. For the grown-ups, a frosty bottle of brown ale tastes wonderful with the smoky flavors. It cuts right through the richness. Which would you choose tonight?



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Keeping Your Cowboy Spaghetti Happy

This big batch of spaghetti is perfect for leftovers. Let the dish cool completely before storing it. Then pop it in a sealed container in the fridge. It will stay good for about three days. You can also freeze it for later. Just put portions in freezer-safe bags. It will keep for up to three months. I once forgot a batch in my freezer for a month. It was a wonderful surprise on a busy night! Reheat it in a pan on the stove with a splash of water. This keeps the noodles from drying out. Batch cooking like this saves so much time. It means a good meal is always close by. Have you ever tried storing it this way? Share below!

Simple Fixes for Common Troubles

Is your sauce too thin? Let it simmer a bit longer. This will help it thicken up nicely. I remember when my sauce was always too runny. A little extra patience fixes it every time. If the pasta seems dry, add a spoonful of water. Stir it in when you reheat everything. This brings the sauce back to life. Your dish will be creamy and perfect. Is the bacon not crispy enough? Cook it by itself first. Make sure it is good and crispy before adding it. This step adds a wonderful crunch. Getting these little things right builds your cooking confidence. It also makes the flavors so much better. Which of these problems have you run into before?

Your Cowboy Spaghetti Questions

Q: Can I make this gluten-free? A: Yes! Just use your favorite gluten-free spaghetti noodles. Q: Can I make it ahead? A: Absolutely. Assemble the whole dish and keep it chilled. Reheat when you are ready. Q: What can I use instead of bacon? A: Try diced ham. It will still give you a lovely,

smoky flavor. Q: Can I double this recipe? A: You sure can. Use a very big pot to fit everything. Q: Is the hot sauce too spicy? A: You can skip it. The dish will still have great flavor. Which tip will you try first?

See also Southern Memphis-Style Dry Rub Ribs: A Culinary Delight

Fun fact: Cowboys really ate dishes like this on cattle drives. They used what they had!

Time to Eat!

I hope you love this hearty meal. It always makes my family smile. I would love to see your own cowboy spaghetti creation. Have you tried this recipe? Tag us on Pinterest! Sharing food is one of life's greatest joys. Now go enjoy your delicious dinner. Happy cooking! —Elowen Thorn.

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Author: Elowen Thorn



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Cooking Method: [Stovetop](#)



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Cuisine: [American](#)



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Courses: [Dinner](#) [Main](#)



Difficulty: **Beginner**



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Prep time: **10 minutes**



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Cook time: **35 minutes**



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Rest time:



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Total time: **45 minutes**



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Servings: **4 servings**



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Calories: **kcal**

Best Season:**Summer**

Description

Cowboy spaghetti is a hearty pasta loaded with beef, bacon, and rich

tomato sauce. It's quick to make and perfect for busy nights.

Ingredients

- ☐ ½ pound bacon ((cut into ½ inch diced pieces (yield approximately ¾ cup cooked bacon)))
- ☐ 1 pound ground beef ((85%-15% fat content))
- ☐ 1 cup yellow onion ((diced))
- ☐ 2 teaspoons minced garlic
- ☐ ½ teaspoon salt
- ☐ ¼ teaspoon black pepper
- ☐ 15 ounces tomato sauce
- ☐ 14.5 ounces fire roasted diced tomatoes
- ☐ 10 ounces diced tomatoes with green chilies ((Rotel original brand))
- ☐ 1 tablespoon worcestershire sauce
- ☐ 1 teaspoon hot sauce
- ☐ ½ pound spaghetti noodles ((cooked and drained according to package directions))
- ☐ 1 ½ cups shredded cheddar cheese ((divided (1 cup mixed into the sauce and ½ cup to garnish))
- ☐ 2 tablespoons finely sliced green onions ((scallions))

Instructions

1. To a large skillet, over medium heat, add the diced bacon and cook for 12-14 minutes or until the bacon is crispy. Using a slotted spoon, transfer the cooked bacon pieces to a paper towel lined plate. Drain off all but 1 tablespoon of the bacon grease from the skillet and return the skillet to the stove top.
2. Turn the heat to the skillet up to medium-high and add the ground

beef, diced yellow onion, minced garlic, salt and black pepper. Cook for 5-6 minutes or until no pink remains in the ground beef. If excess fat in the skillet, you will need to drain most of it before adding the remaining ingredients.

3. To the skillet of cooked ground beef, add the tomato sauce, fire roasted diced tomatoes, diced tomatoes with green chilies, worcestershire sauce and hot sauce. Stir to combine.
4. Bring the sauce to a boil, then reduce the heat to medium and simmer for 15-20 minutes or until the sauce reduces and thickens slightly.
5. While the sauce is simmering, cook the spaghetti noodles in a large pot of boiling water, according to package directions, until al dente. This should take 9-11 minutes. Drain the noodles.
6. Add the drained noodles, 1 cup shredded cheddar cheese and bacon to the skillet of cowboy spaghetti sauce. Toss to fully combine all the ingredients.
7. Top the skillet of cowboy spaghetti with the remaining $\frac{1}{2}$ cup shredded cheddar cheese and sliced green onions as garnish. You can cover the skillet with the lid for 1-2 minutes or just until the cheese melts if desired before serving.

Keywords: Cowboy Spaghetti, Beef, Bacon, Tomato, Pasta