

Introduction

Crockpot Creamy Potato & Hamburger Soup is a comforting dish that brings together the rich flavors of tender ground beef, creamy potatoes, and a medley of vegetables. This hearty soup is perfect for chilly evenings when you want something warm and satisfying without spending hours in the kitchen. With its simple preparation method and delectable taste, this recipe has become a staple for families looking for easy meals that deliver on flavor. Whether served for dinner or as leftovers for lunch, this creamy soup is sure to become a favorite.

Detailed Ingredients

Ground Beef

1 pound ground beef adds a rich, savory flavor to the soup, making it hearty and filling.

Onion

1 large onion, chopped provides sweetness and depth, enhancing the overall taste of the dish.

Garlic

2 cloves garlic, minced not only adds fragrance but also layers of flavor that complement the ground beef.

Potatoes

4 large potatoes, peeled and diced contribute to the soup's creamy texture and absorb the flavors of the broth.

Carrots

3 large carrots, sliced introduce sweetness and color, making the soup visually appealing and nutritious.

Celery

2 celery stalks, sliced add a pleasant crunch and earthy flavor that balances the other ingredients.

Broth

4 cups chicken or beef broth serve as the soup's base, enriching the dish with savory goodness.

Dried Thyme

1 teaspoon dried thyme infuses the soup with an aromatic herbaceous flavor that enhances the overall profile.

Dried Parsley

1 teaspoon dried parsley adds a fresh, herbal note to the dish.

Paprika

1 teaspoon paprika gives a mild warmth and a touch of color to the soup, deepening the flavor.

Salt and Pepper

Salt and pepper to taste are essential for enhancing and balancing all the flavors in the soup.

Heavy Cream

1 cup heavy cream makes the soup luxuriously creamy and rich, adding to its comforting nature.

Cheddar Cheese

2 cups shredded cheddar cheese contributes a sharp, cheesy flavor that melts beautifully into the soup, making it irresistibly delicious.

Milk

1 cup milk helps to thin out the soup slightly while keeping it creamy and rich.

Cornstarch

2 tablespoons cornstarch mixed with 2 tablespoons water (optional, for thickening) can be added if a thicker consistency is desired.

Fresh Parsley

Fresh parsley, chopped (for garnish) adds a burst of color and fresh flavor just before serving.

Extra Cheese

Extra shredded cheddar cheese (for garnish) provides an additional layer of richness on top of the soup.

Prep Time

Preparation time for this delectable soup is approximately 15-20 minutes, allowing you to spend most of your day enjoying its simmering aroma rather than laboring in the kitchen.

Cook Time, Total Time, Yield

Cook time is around 6-8 hours on low or 3-4 hours on high in the crockpot. The total time, including preparation and cooking, is typically 6 hours and 15 minutes to 8 hours and 20 minutes. This recipe yields about 6-8 servings, providing ample portions for family meals or gatherings.

Detailed Directions and Instructions

Brown the Ground Beef

In a large skillet, over medium-high heat, brown the ground beef until it is no longer pink. Drain any excess fat to ensure the soup remains rich without being greasy. Add the chopped onion and minced garlic to the meat, sautéing until the onion is translucent, which should take about 5 minutes.

Prepare the Crockpot

Transfer the browned beef mixture to a crockpot. This will serve as the foundation for the soup, allowing all flavors to meld beautifully.

Add Broth and Vegetables

Next, incorporate the diced potatoes, sliced carrots, and sliced celery into the crockpot. This mix of vegetables adds nutrition and body to the soup.

Add Broth and Seasonings

Pour in 4 cups of your choice of chicken or beef broth. Add in the dried thyme, dried parsley, paprika, salt, and pepper. Stir well to combine all the ingredients evenly, ensuring that the broth envelops the vegetables and meat.

Cook on Low

Cover the crockpot and set it to low for 6-8 hours or high for 3-4 hours, until the potatoes and vegetables are fork-tender. The long cooking time allows the flavors to develop fully, creating a rich and satisfying soup.

Add Cream and Cheese

Once the vegetables are tender, stir in the heavy cream, shredded cheddar cheese, and milk. If you prefer a thicker texture, mix cornstarch with water and add it to the pot, stirring well. Continue cooking on low for an additional 15-20 minutes, allowing the cheese to melt completely into a creamy consistency.

Serve

Ladle the hot soup into bowls, garnishing with fresh chopped parsley and an extra sprinkle of shredded cheddar cheese if desired. This adds a finishing

touch of freshness and color. Serve with crusty bread for a complete meal that your family will love.

Notes

- For an even heartier soup, feel free to add additional vegetables such as corn, green beans, or peas.
- You can use ground turkey or chicken for a leaner option, although the flavor profile will be slightly different.
- Gluten-free options are available for the cornstarch and broth if needed.

Cooking Techniques

- Sautéing: Browning the meat and onions in a skillet enhances their flavors, resulting in a richer taste for the overall soup.
- Slow Cooking: Using a crockpot allows the flavors to meld over time, making the soup tender and flavorful.

FAQ

Can I make this soup ahead of time?

Yes, this soup can be made ahead of time and refrigerated. Simply reheat on the stove or in the microwave and enjoy!

Can I freeze leftover soup?

Absolutely! Allow the soup to cool completely, then freeze it in airtight containers. Thaw in the refrigerator before reheating.

What can I serve with this soup?

It's delicious with crusty bread or a simple side salad. You can also enjoy it with a sandwich for a hearty meal.

Conclusion

Crockpot Creamy Potato & Hamburger Soup is a delightful dish perfect for any occasion, whether it's a cozy family dinner or a potluck. The combination of tender vegetables, savory beef, and creamy texture creates a warming bowl that satisfies the soul. Its ease of preparation makes it a go-to recipe for busy weeknights, allowing you to enjoy a homemade meal without spending hours in the kitchen. The flexibility in ingredients also means you can customize it according to your family's tastes and dietary preferences.

More Recipes Suggestions and Combinations

Cheesy Broccoli Soup

A creamy blend of broccoli, cheddar cheese, and seasonings, perfect for pairing with crusty bread.

Chicken Noodle Soup

A classic dish that's comforting and easy to prepare, loaded with chicken, noodles, and vegetables in a savory broth.

Vegetable Soup

A hearty mix of seasonal vegetables cooked in a light broth, ideal for using up whatever you have on hand.

Chili

A spicy and hearty meal bursting with flavors of ground meat, beans, and peppers, perfect for game days or gatherings.

Minestrone Soup

A rich Italian soup filled with pasta, vegetables, and beans, providing a satisfying meal that's healthy and versatile.

Enjoy the cooking process and the delicious results that come from this Crockpot Creamy Potato & Hamburger Soup, and see how it quickly becomes a beloved dish in your home!