



Introduction

Hamburger Noodle Soup is a delightful twist on classic comfort food, combining the savory flavors of a hamburger with the heartiness of noodle soup. This dish is not only delicious but also incredibly easy to make, making it perfect for a busy weeknight dinner or a cozy weekend meal.

Detailed Ingredients with measures

Ground beef - 1 pound
Onion, chopped - 1 medium

Garlic, minced - 2 cloves
Carrots, sliced - 1 cup
Celery, sliced - 1 cup
Chicken broth - 4 cups
Tomato sauce - 1 can (15 ounces)
Worcestershire sauce - 2 tablespoons
Paprika - 1 teaspoon
Salt and pepper - to taste
Egg noodles - 2 cups
Fresh parsley, chopped - for garnish

Prep Time

Preparation time for Hamburger Noodle Soup is approximately 10 minutes. This involves chopping vegetables and gathering all necessary ingredients.

Cook Time, Total Time, Yield

Cook time is about 25 minutes, bringing the total time to 35 minutes. This recipe yields around 4 to 6 servings, making it ideal for a family meal or for leftovers.



Detailed Directions and Instructions

Step 1: Brown the Ground Beef

Start by heating a large pot or skillet over medium heat. Add the ground beef and cook until browned, breaking it apart with a spatula as it cooks. Drain any excess fat, and remove the beef from the pot.

Step 2: Cook the Onions and Garlic

In the same pot, add chopped onions and cook until they become translucent, about 5 minutes. Add minced garlic and cook for an additional minute, stirring frequently to avoid burning.

Step 3: Add Vegetables

Stir in the diced carrots, chopped celery, and any additional vegetables you prefer. Sauté the mixture for about 5-7 minutes, until the vegetables begin to soften.

Step 4: Combine Ingredients

Return the browned ground beef to the pot. Add in your broth, diced tomatoes, and seasonings such as salt, pepper, and any herbs you like. Bring the mixture to a boil.

Step 5: Cook Noodles

Once the mixture is boiling, add in the egg noodles. Stir well and reduce the heat to a simmer. Allow the soup to cook for about 8-10 minutes, or until the noodles are tender.

Step 6: Final Seasoning and Serve

Taste the soup and adjust the seasoning, adding more salt or pepper if necessary. Serve hot, garnished with fresh herbs if desired.

Notes

Note 1: Customization

Feel free to customize the soup by adding different vegetables or using another type of protein like turkey or chicken.

Note 2: Leftovers

This soup can be stored in the refrigerator for up to 3 days, and the flavors often improve upon resting.

Note 3: Freezing

If you plan to freeze the soup, consider undercooking the noodles slightly as they will continue to cook upon reheating. The soup can be frozen for up to 3 months.

Note 4: Serving Suggestions

Serve with crusty bread or a side salad for a complete meal.



Cook techniques

Preparing the Ground Beef

Cooking the ground beef until it is browned and fully cooked is essential for flavor development. Make sure to break it apart as it cooks for even browning.

Sautéing Vegetables

Sautéing onions and garlic before adding them to the soup enhances their flavors. Cook them until they are translucent and fragrant.

Choosing the Right Broth

Using beef broth instead of water will impart a richer flavor to the soup. Consider low-sodium options to control salt levels.

Cooking Noodles

Add noodles to the soup towards the end of cooking to avoid them becoming overly mushy. Ensure they are cooked al dente for the best texture.

Seasoning the Soup

Adjusting the seasoning at the end allows you to balance the flavors. Taste before serving to make sure it meets your flavor preferences.

Garnishing

Top the soup with fresh herbs or cheese for added flavor and presentation. This step makes the dish visually appealing and adds freshness.

FAQ

Can I use other types of meat?

Yes, you can substitute ground beef with ground turkey, chicken, or even a meat alternative for a different flavor profile.

What kind of noodles work best?

Egg noodles or similar pasta varieties are recommended, but you can experiment with other types such as whole wheat or gluten-free noodles.

Can I make this soup ahead of time?

Absolutely! The soup can be made in advance and stored in the refrigerator. Just remember to add the noodles when reheating to keep them fresh.

How can I make this recipe vegetarian?

You can replace the ground beef with a plant-based meat alternative and use vegetable broth instead of beef broth.

What toppings can I use?

You can use a variety of toppings such as shredded cheese, sour cream, chopped green onions, or even croutons for added crunch.



Conclusion

Enjoying a warm bowl of hamburger noodle soup is not only comforting but also a delightful way to explore flavors. This dish combines classic elements of a hamburger with the heartiness of noodle soup, providing a satisfying meal that's perfect for any occasion. With its versatile ingredients, it's a great choice for dinner that can please the entire family.

More recipes suggestions and combination

Cheesy Beef and Macaroni Soup

A creamy version of beef soup that incorporates macaroni for added texture

and taste. This dish is a hit among both children and adults.

Vegetable and Beef Stir-Fry

Mix up your meal prep with a colorful vegetable and beef stir-fry. Use your favorite veggies and a savory sauce for a quick and nutritious dinner.

One-Pot Beef Stroganoff

A simplified take on the classic stroganoff, this one-pot recipe combines tender beef, mushrooms, and creamy sauce over your choice of pasta.

Classic Beef Tacos

Utilize the flavors of the hamburger by making classic beef tacos. Top with fresh ingredients like lettuce, tomatoes, and cheese for a delicious twist.

Hamburger Casserole

Create a hearty casserole with layers of ground beef, noodles, cheese, and your favorite seasonings for a satisfying oven-baked meal.

Beef and Lentil Soup

For a healthy twist, try a beef and lentil soup that combines protein with fiber-rich lentils, seasoned with aromatic herbs for depth of flavor.

