



Cheesy Hamburger Potato Soup



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Introduction

Cheesy Hamburger Potato Soup is a comforting, hearty dish perfect for those chilly days. This easy-to-make soup combines the flavors of juicy hamburger meat, creamy cheese, and tender potatoes, delivering a satisfying meal that the whole family will enjoy. You can whip it up as a cozy dinner or a warm lunch, making it a versatile addition to your recipe collection.

Detailed Ingredients with measures

Ground beef: 1 pound
Potatoes: 3 cups, diced
Onion: 1 medium, chopped
Garlic: 2 cloves, minced
Chicken broth: 4 cups
Milk: 1 cup
Cream cheese: 8 ounces
Cheddar cheese: 2 cups, shredded
Salt: to taste
Pepper: to taste

Prep Time

The preparation time for Cheesy Hamburger Potato Soup is approximately 10 minutes. This quick prep allows you to enjoy a warm bowl of soup in no time.

Cook Time, Total Time, Yield

Cook Time: 30 minutes

Total Time: 40 minutes

Yield: 6 servings

This recipe not only provides a delightful and rich flavor but also a fulfilling portion, making it an ideal meal for family gatherings or a simple weeknight dinner.



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Detailed Directions and Instructions

Step 1: Prepare Ingredients

Start by gathering all the necessary ingredients for the cheesy hamburger potato soup. This includes ground beef, onion, garlic, potatoes, broth, cheese, and seasonings.

Step 2: Cook the Ground Beef

In a large pot, add the ground beef over medium heat. Break it apart with a spatula and cook until browned. Drain any excess grease.

Step 3: Sauté Onions and Garlic

Add diced onions and minced garlic to the pot with the cooked beef. Sauté until the onions are translucent and fragrant.

Step 4: Add Potatoes and Broth

Stir in the diced potatoes, ensuring they mix well with the beef and onion mixture. Pour in the broth, ensuring the potatoes are covered. Bring the mixture to a boil.

See also [Salted Caramel Cookies](#)

Step 5: Simmer

Once boiling, reduce the heat to low and let the soup simmer until the potatoes are tender, which typically takes about 15-20 minutes.

Step 6: Incorporate Cheese

After the potatoes are tender, stir in the cheese, allowing it to melt into

the soup. Mix thoroughly to distribute the cheese evenly.

Step 7: Season to Taste

Add salt, pepper, and any additional seasonings to the soup, adjusting according to your preference. Stir well.

Step 8: Serve

Once everything is combined and heated through, ladle the soup into bowls and serve hot. Optionally garnish with additional cheese or chives.

Notes

Note 1: Variations

Feel free to add vegetables like carrots or celery for added flavor and nutrition.

Note 2: Storage

Store any leftovers in an airtight container in the refrigerator for up to 3 days. Reheat on the stove before serving.

Note 3: Freezing

This soup can be frozen. Allow it to cool completely before transferring it to freezer-safe containers. It can be stored for up to 3 months.

Note 4: Cheese Options

You can use different types of cheese such as cheddar, Monterey Jack, or a blend for varied flavors.

Note 5: Thickening the Soup

If you prefer a thicker soup, mash some of the potatoes in the pot before adding the cheese.



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Cook techniques

Sauteing

Sauteing is a technique that involves cooking food quickly in a small amount of oil or fat over medium to high heat. This technique is perfect for developing flavor and texture in the vegetables used in the soup.

See also Caramel Sauce

Simmering

Simmering is a gentle cooking method where food is cooked in liquid just below its boiling point. This technique ensures that the flavors meld together beautifully and the ingredients become tender without overcooking.

Thickening

Thickening can be achieved through various methods, such as using flour or cornstarch as a thickening agent, which helps to create a creamy consistency in the soup.

Seasoning

Proper seasoning is crucial for enhancing the flavor of the soup. This technique includes adding salt, pepper, and other spices at appropriate stages of cooking to ensure a well-balanced flavor profile.

FAQ

Can I use different types of potatoes in this soup?

Yes, you can use various types of potatoes, such as russet or red potatoes, depending on your preference and desired texture.

Is this soup suitable for freezing?

Yes, this soup can be frozen. However, it's best to omit creamy ingredients before freezing and add them later when reheating.

What can I substitute for ground beef?

You can substitute ground turkey, chicken, or even plant-based proteins if you prefer a lighter or vegetarian option.

How can I make this soup spicier?

To add some heat, you can incorporate crushed red pepper flakes, hot sauce, or diced jalapeños while cooking.

What is the best way to store leftovers?

Leftovers should be stored in an airtight container in the refrigerator and consumed within 3-4 days for optimal freshness.



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Conclusion

The Cheesy Hamburger Potato Soup is a comforting and rich dish that combines the flavors of a classic hamburger with creamy potatoes and cheese. It's perfect for a hearty meal, especially on chilly days. This recipe is not only easy to prepare but also adaptable, making it a wonderful family favorite.

See also [Strawberry Jam Thumbprint Cookies](#)

More recipes suggestions and combination

Chicken and Rice Soup

A classic chicken and rice soup offers a light and comforting alternative. It features tender chicken pieces, flavorful broth, and fluffy rice, providing warmth and nourishment.

Beef Stew

For a more robust option, consider a traditional beef stew. This dish is packed with chunks of beef, carrots, and potatoes, simmered to perfection in a savory broth.

Vegetable Chowder

A vegetable chowder is a delicious vegetarian option that combines a variety of seasonal vegetables with a creamy base. This soup provides a healthy and filling meal.

Broccoli Cheese Soup

If you love cheese, try making broccoli cheese soup. With tender

broccoli florets and a rich cheddar cheese base, it's a delightful combination that pairs well with crusty bread.

Chili Con Carne

Chili con carne adds a spicy twist to your soup rotation. Sticky beans, minced meat, and tomatoes merge to create a satisfying, hearty dish that is perfect for sharing.

Tomato Basil Soup

For something lighter, a tomato basil soup can be refreshing and zesty. This vibrant soup pairs wonderfully with grilled cheese sandwiches for a classic combo.





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