



Crockpot Creamy Potato and Hamburger Soup

Introduction

Crockpot Creamy Potato and Hamburger Soup is a deliciously hearty dish that combines tender potatoes, savory ground beef, and a creamy broth. Perfect for busy days or chilly evenings, this slow cooker recipe brings comforting flavors to the table with minimal effort. The beauty of using a crockpot is that you can throw all the ingredients in and let it cook while you go about your day. This recipe not only fills your stomach but also warms your soul, making it an ideal choice for family dinners or gatherings.

This creamy soup is versatile and can be easily modified based on your preferences. Whether you want it to be extra cheesy or packed with

veggies, the possibilities are endless. In this article, we will dive deep into the ingredients, preparation methods, cooking techniques, and plenty of tips to make your crockpot soup experience fantastic.

Detailed Ingredients

Ground Beef

Choose lean ground beef for a healthier option. The meat should be browned and drained to remove excess fat before adding it to the crockpot.

Potatoes

Russet or Yukon Gold potatoes work well for this recipe. They add texture and heartiness to the soup.

Onion

Chopped onions provide a sweet and savory flavor base for the soup, enhancing the overall taste.

Garlic

Minced garlic adds aromatic depth and enhances the flavor profile of the dish.

Carrots

Sliced carrots add a subtle sweetness and beautiful color to the soup.

Celery

Chopped celery contributes a nice crunch and pairs well with the other vegetables.

Cream Cheese

Cream cheese yields a rich and creamy texture, making the soup delightful and comforting.

Chicken Broth

Using chicken broth adds a savory depth of flavor that is essential in a soup.

Milk

Milk is used to achieve a creamy consistency in the soup, balancing the flavors.

Seasonings

A combination of salt, pepper, and herbs like thyme or parsley can elevate the taste of the soup significantly.

See also [Banana Caramel Roulade](#)

Cheddar Cheese

Topping your soup with shredded cheddar cheese adds an additional layer of rich flavor.

Prep Time

Prep time for this recipe typically takes about 15-20 minutes. During this time, you'll chop the vegetables, prepare the meat, and measure out your ingredients. Having everything prepped and ready to go will help the cooking process go smoothly.

Cook Time, Total Time, Yield

The cook time for the Crockpot Creamy Potato and Hamburger Soup is approximately 6-8 hours on low or 3-4 hours on high. This allows the flavors to meld beautifully and the potatoes to become tender.

The total time, including prep, adds up to around 6-8 hours depending on the cooking setting you choose. This recipe yields about 6-8

servings, making it perfect for feeding a family or for meal prep for the week.

Detailed Directions and Instructions

Step 1: Prepare the Ground Beef

In a skillet over medium heat, brown the ground beef thoroughly. Drain any excess fat and set it aside. This initial step ensures that your soup will not be greasy.

Step 2: Chop the Vegetables

While the meat is cooking, wash and chop all the vegetables. Dice the potatoes into bite-sized pieces, chop the onions, slice the carrots, and chop the celery. Mince the garlic as well.

Step 3: Combine Ingredients in the Crockpot

In the crockpot, add the browned ground beef, chopped potatoes, onions, carrots, celery, and minced garlic. Make sure to mix the ingredients well to ensure even distribution.

Step 4: Add the Broth and Seasonings

Pour in the chicken broth and add any seasonings you prefer. Usually, a combination of salt, pepper, and herbs works best. Stir everything together to combine.

Step 5: Cook the Soup

Set your slow cooker to low for 6-8 hours or high for 3-4 hours. Cover with a lid and let it cook undisturbed to allow the flavors to develop.

See also [Quick Cheese Stuffed Breadsticks Recipe](#)

Step 6: Prepare the Creamy Base

About 30 minutes before the soup is done, add the cream cheese and milk to the crockpot. Mix well until the cream cheese is fully incorporated and the soup becomes creamy.

Step 7: Final Adjustments

Taste the soup before serving and adjust seasonings as necessary. If you prefer a thicker texture, you can mash some of the potatoes against the side of the crockpot.

Step 8: Serve and Enjoy

Once cooked, ladle the soup into bowls and top with shredded cheddar cheese, if desired. Serve hot, and enjoy the warm, comforting flavors of your creamy potato and hamburger soup.

Notes

Note 1: Dairy-Free Option

For those who are lactose intolerant or following a dairy-free diet, consider using coconut milk or almond milk instead of regular milk and skip the cream cheese. You can also use dairy-free cheese alternatives for toppings.

Note 2: Vegetable Variations

Feel free to get creative with your vegetable choices. Adding bell peppers, green beans, or corn can enhance the dish's nutritional value and flavor.

Note 3: Storage

Leftovers can be stored in an airtight container in the refrigerator for up to 4 days or frozen for up to 3 months. To reheat, simply thaw and warm on the stove or microwave.

Cook techniques

Technique 1: Browning Meat

Browning the ground beef before adding it to the crockpot helps develop flavor and reduce excess grease in the final dish.

Technique 2: Layering Ingredients

Layering ingredients in the crockpot helps ensure even cooking. Place denser vegetables like potatoes on the bottom and lighter ones on the top.

Technique 3: The importance of seasoning

Seasoning throughout the cooking process allows flavors to develop better. Taste and adjust as necessary to ensure a well-balanced final product.

See also Green Bean Casserole with Velveeta

FAQ

How can I make this soup vegetarian?

To make a vegetarian version, simply replace the ground beef with a plant-based meat alternative and use vegetable broth instead of

chicken broth. You can also add more vegetables like mushrooms, zucchini, or peas.

Can I use frozen vegetables?

Yes! You can use frozen mixed vegetables if you're short on time. Just add them during the last hour of cooking to maintain their texture.

What can I serve with this soup?

This soup pairs wonderfully with crusty bread, crackers, or a side salad for a complete meal.

Conclusion

Crockpot Creamy Potato and Hamburger Soup is not just a recipe; it's an embrace in a bowl. The combination of flavors and textures creates a satisfying and comforting meal that will surely be a family favorite. The ease of preparation and convenient cook time make it an ideal choice for any busy household. With customization options, you can tailor it to suit everyone's taste preferences while guaranteeing a hearty dish that is both filling and delicious.

More recipes suggestions and combination

Cheesy Broccoli Soup

For a delightful twist, try adding broccoli to the mix, creating a cheesy broccoli and potato soup for a nutritious alternative.

Chicken and Wild Rice Soup

If you're in the mood for something different, swap out the beef and

potatoes for chicken and wild rice for a wholesome and filling soup.

Spicy Sausage and Potato Soup

For those who prefer a bit of heat, consider making a spicy sausage and potato soup by adding Italian sausage and a kick of red pepper flakes.

Vegetable Lentil Soup

A great vegetarian option is a hearty vegetable lentil soup, perfect for a nutritious lunch or dinner.

This exploration of the Crockpot Creamy Potato and Hamburger Soup recipe demonstrates the joy found in simplicity and flavor, encouraging everyone to embark on a culinary adventure that brings loved ones together. Happy cooking!