



Crockpot Creamy Potato & Hamburger Soup

Introduction

Crockpot Creamy Potato & Hamburger Soup is more than just a dish; it's a warm hug in a bowl. On those chilly evenings or when you simply want a comforting meal without the hassle of extensive cooking, this soup emerges as the ultimate choice. Packed with hearty ingredients and layers of flavor, this recipe seamlessly blends the richness of ground beef, the creaminess of dairy, and the wholesome goodness of vegetables. It's a dish that evokes nostalgia and reminds us of cozy family dinners. Additionally, the slow cooking process allows the flavors to meld beautifully, creating a satisfying experience with every spoonful.

Follow along as we dive into this easy yet indulgent recipe that will soon become a staple in your home. Don't forget to save this recipe for later; you won't want to miss out on more delightful dishes just like this!

Detailed Ingredients

- 1 pound ground beef
- 1 large onion, chopped
- 2 cloves garlic, minced
- 4 large potatoes, peeled and diced
- 3 large carrots, sliced
- 2 celery stalks, sliced
- 4 cups chicken or beef broth
- 1 teaspoon dried thyme
- 1 teaspoon dried parsley
- 1 teaspoon paprika
- Salt and pepper to taste
- 1 cup heavy cream
- 2 cups shredded cheddar cheese
- 1 cup milk
- 2 tablespoons cornstarch mixed with 2 tablespoons water (optional, for thickening)
- Fresh parsley, chopped (for garnish)
- Extra shredded cheddar cheese (for garnish)

Prep Time

Preparation for this luscious soup takes approximately 15 minutes. This includes the time spent chopping vegetables and browning the beef. It's a straightforward process that paves the way for a delightful cooking experience.

Cook Time, Total Time, Yield

Cook time for this comforting dish is flexible, ranging from 6 to 8 hours on low or 3 to 4 hours on high in a crockpot. The total time including prep equals about 6 hours and 15 minutes up to 8 hours and 15 minutes, depending on your cooking method. This recipe yields roughly 6 to 8 servings, making it perfect for family gatherings or meal prepping for the week ahead.

See also [Chocolate Chip Sugar Cookies](#)

Detailed Directions and Instructions

Brown the Ground Beef

In a large skillet, brown the ground beef over medium-high heat until it's no longer pink. Ensure to drain any excess fat that renders while cooking. Next, add the chopped onion and minced garlic to the skillet, sautéing them until the onion is translucent, which takes about 5 minutes. This step infuses your dish with aromatic flavors right from the start.

Prepare the Crockpot

Once the beef mixture is prepared, transfer it into the crockpot. Add in the diced potatoes, sliced carrots, and sliced celery, spreading them evenly. This mix of vegetables not only adds flavor but also nutrition to the soup, giving it a hearty quality.

Add Broth and Seasonings

Next, pour in the chicken or beef broth to cover the ingredients adequately. Follow this with the dried thyme, dried parsley, paprika, salt, and pepper. Stir everything together to ensure each ingredient is

well seasoned and distributed throughout.

Cook on Low

Cover the crockpot and let it work its magic by cooking on low for 6 to 8 hours or on high for 3 to 4 hours. This slow cooking process helps the potatoes and vegetables become tender, allowing the flavors to blend perfectly.

Add Cream and Cheese

When the cooking time is nearing its end and the vegetables are tender, stir in the heavy cream, shredded cheddar cheese, and milk. For those who prefer their soup thicker, mix the cornstarch with water until smooth, then add it to the mixture. Stir everything well and continue to cook on low for an additional 15 to 20 minutes. During this time, the cheese will melt, creating a rich and creamy texture—just what you want for a comforting soup.

Serve

Once the soup is ready, ladle it into bowls, garnishing each dish with fresh chopped parsley and extra shredded cheddar cheese if desired. This not only enhances the visual appeal but also adds an extra touch of flavor. Serve alongside a chunk of crusty bread for a complete and hearty meal that satisfies both the stomach and the soul.

See also Kiev Cake

Notes

Feel free to customize this soup according to your taste preferences! You can substitute ground beef with ground turkey or chicken for a lighter option, or even experiment with adding different vegetables like

bell peppers or spinach. The recipe is very forgiving, making it easy to adapt based on what you have on hand.

Cook Techniques

Utilizing the crockpot is one of the best ways to ensure a tender and flavorful dish. The slow cooking method enhances the depth of flavors while allowing ingredients to meld beautifully. If you're pressed for time, you can opt to cook this soup on the stovetop, though the cooking times will vary.

FAQ

Can I prepare this soup the night before?

Absolutely! You can prepare all the ingredients and store them in the fridge overnight. Just toss everything into the crockpot in the morning and set it to cook.

Can I freeze the soup?

Yes, this soup freezes quite well! Pack it in an airtight container or freezer bag, and it should keep for up to three months. When you're ready to enjoy it, thaw it in the fridge overnight and reheat on the stovetop or microwave.

What can I serve with this soup?

Crusty bread, grilled cheese sandwiches, or a fresh garden salad pair wonderfully with this soup. You can also consider serving it with crackers for a delightful crunch.

Can I add other types of cheese?

Definitely! While cheddar is a classic choice, you can experiment with other cheeses like Monterey Jack, mozzarella, or even pepper jack for a bit of spice.

How can I store leftovers?

Store any leftovers in an airtight container in the refrigerator. They should last for up to 4 days. Simply reheat on the stovetop or in the microwave before serving.

See also [Honey Garlic Chicken Sloppy Joes](#)

Conclusion

Crockpot Creamy Potato & Hamburger Soup is not just about satisfying hunger; it's an experience of comfort and warmth, perfect for any occasion. Whether for weeknight dinners, cozy weekends, or even casual gatherings, this recipe stands out as a reliable favorite. The creamy soup is loaded with flavors and easily adapts to various tastes, making it a versatile addition to your recipe arsenal.

Remember, culinary creativity thrives when you're inspired! Keep this recipe close at hand, and don't hesitate to experiment and make it your own. The possibilities are endless, and the joy of sharing hearty meals with loved ones is priceless.

More Recipes Suggestions and Combinations**Cheesy Broccoli Soup**

If you enjoyed this creamy soup, you might find cheesy broccoli soup delightful! Packed with nutrients and a melty cheese blend, it's an ideal

companion for your next hearty meal.

Chicken and Dumplings

Consider making chicken and dumplings, another comforting dish that bubbles away in a crockpot. The tender chicken paired with fluffy dumplings is perfect for those rainy days.

Vegetable Beef Soup

For a more hearty approach, try a vegetable beef soup. Loaded with an array of vegetables and rich beef flavor, this soup will keep you warm on the coldest evenings.

Tomato Basil Soup

If you're a fan of tomato soup, the flavors of roasted tomatoes combined with fresh basil create a mouthwatering treat that deserves a place in your ongoing recipe collection.

Clam Chowder

Don't forget about clam chowder! Creamy with a hint of brininess, it's perfect when paired with croutons and a sprinkle of parsley.

Happy cooking and enjoy your culinary adventures! Remember to keep coming back for more delightful recipes and ideas that will inspire your next meal!