



Easy Hamburger Soup with Macaroni



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Introduction

Hamburger soup with macaroni is a hearty and satisfying dish that brings together the classic flavors of a hamburger in a comforting soup form. This recipe is quick and easy, making it perfect for busy weeknight dinners or a cozy meal on the weekend. Not only is it delicious, but it also allows for versatile ingredient substitutions based on what you have on hand.

Detailed Ingredients with measures

Ground beef – 1 pound
Onion – 1 medium, chopped
Carrot – 1 large, diced
Celery – 1 stalk, diced
Garlic – 2 cloves, minced
Canned diced tomatoes – 1 can (14.5 ounces)
Beef broth – 4 cups
Macaroni – 1 cup
Italian seasoning – 1 teaspoon
Salt – to taste
Pepper – to taste
Olive oil – 2 tablespoons

Prep Time

10 minutes

Cook Time, Total Time, Yield

Cook Time – 30 minutes

Total Time – 40 minutes

Yield – 6 servings



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Detailed Directions and Instructions

Step 1: Brown the Meat

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

Step 2: Add Vegetables

To the pot with the meat, add chopped onions, carrots, and bell peppers. Cook for about 5 minutes or until the vegetables are softened.

Step 3: Incorporate Garlic

Stir in minced garlic and cook for an additional minute until fragrant.

Step 4: Add Tomato and Seasonings

Pour in diced tomatoes, tomato paste, beef broth, Worcestershire sauce, Italian seasoning, and salt & pepper. Stir everything together until well combined.

Step 5: Bring to a Boil

Bring the mixture to a gentle boil over medium-high heat.

See also Pumpkin S'mores Bars

Step 6: Add Macaroni

Once boiling, add the macaroni to the pot. Reduce the heat to medium-low and cover the pot. Let it simmer for about 10-12 minutes, or until the macaroni is cooked and tender.

Step 7: Final Adjustments

Taste the soup and adjust seasoning as needed.

Step 8: Serve

Ladle the soup into bowls and serve warm.

Notes

Note 1: Ground Beef Alternatives

You can substitute ground beef with ground turkey or chicken for a lighter version.

Note 2: Vegetable Options

Feel free to add or substitute other vegetables like peas, corn, or green beans based on your preference.

Note 3: Storage

This soup can be stored in an airtight container in the refrigerator for up to 3 days.

Note 4: Freezing

The soup can be frozen for later use; just keep it in a freezer-safe container for up to 3 months. Reheat when ready to serve.



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Cook techniques

Using Ground Beef

Ground beef is the primary protein for this soup. It's important to cook it thoroughly in a skillet before adding it to the soup mixture, ensuring all fat is drained for a healthier dish.

Sautéing Vegetables

Begin by sautéing onions, carrots, and celery in the same skillet used for browning the beef. This process enhances their natural sweetness and adds depth to the soup's flavor.

Simmering

After combining all ingredients, allowing the soup to simmer enables the flavors to meld together. Simmering for at least 20 minutes is recommended for optimal taste.

Cooking Pasta

If using macaroni or any pasta, cook it separately until al dente. Adding it to the soup just before serving prevents it from becoming mushy and overcooked.

See also Grandma's Ground Beef Casserole

Using Canned Tomatoes

Using canned diced tomatoes simplifies the recipe, as they add both liquid and flavor to the soup. Choose tomatoes without added sugars or preservatives for a cleaner taste.

Storing Leftovers

To store leftovers, allow the soup to cool completely before transferring it to an airtight container. Refrigerating it can keep it fresh for several days.

FAQ

Can I use a different type of meat?

Yes, you can substitute ground turkey, chicken, or even a plant-based alternative if preferred.

Can I make this soup in advance?

Absolutely! This soup can be made ahead of time and stored in the fridge for a couple of days, or frozen for longer storage.

What can I add for extra flavor?

Consider adding herbs such as thyme or oregano, or even a splash of Worcestershire sauce for additional depth.

Is this soup suitable for kids?

Yes, this hamburger soup is very kid-friendly and can be adjusted based on their taste preferences.

Can I make this soup in a slow cooker?

Yes, you can brown the beef and sauté the vegetables first, then transfer everything to a slow cooker. Let it cook on low for several hours for a convenient, flavorful meal.



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Conclusion

This easy hamburger soup with macaroni is a comforting, hearty dish that can be enjoyed by the whole family. With its rich flavors and simple preparation, it makes for a delightful weeknight meal. Plus, its versatility allows for various additions and substitutions, ensuring everyone can customize it to their taste.

More recipes suggestions and combination

Vegetable Hamburger Soup

Add a mix of your favorite vegetables like carrots, peas, and corn for an extra nutrient boost and a pop of color.

See also [Suji Bread](#)

Spicy Cheddar Hamburger Soup

Incorporate some diced jalapeños and shredded cheddar cheese to give the soup a spicy, cheesy twist that's perfect for heat lovers.

Italian-Style Hamburger Soup

Incorporate Italian seasoning, diced tomatoes, and kidney beans for a Mediterranean flair that adds depth to the flavor.

Creamy Hamburger Soup

Stir in some cream cheese or heavy cream towards the end of cooking for a rich and creamy version of the classic soup.

Kid-Friendly Hamburger Soup

Reduce the seasonings and serve it with fun-shaped pasta to make it more appealing to kids and ensure they enjoy their meal.

Low-Carb Hamburger Soup

Substitute macaroni with zucchini noodles or cauliflower rice to create a low-carb version that's still filling and delicious.



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