



Hearty Cheeseburger Soup Recipe

A Soup That Tastes Like a Cheeseburger

Can you imagine a cheeseburger in a bowl? I thought it was a funny idea too. But one chilly afternoon, I tried it. Now it is my favorite cozy meal.

The first time I made it, my grandson asked for a second bowl. He said it was like a party for his tummy. I still laugh at that. It is warm, cheesy, and full of good things.

Why a Warm Bowl Feels So Good

This soup is more than just food. On a cold day, it feels like a warm hug

from the inside. That is why this matters. A good meal can change your whole mood.

It brings everyone to the table. We share stories and laugh together. That is the best part of cooking. What is your favorite meal to share with your family?

Let's Get Cooking Together

First, we cook the beef and onion. Doesn't that smell amazing? It already smells like a burger. Add all those good spices right in.

Then, in go the potatoes and broth. They simmer until the potatoes are soft. This is when the magic starts. The kitchen fills with a wonderful, hungry smell.

The Best Part: Making It Creamy

Now for the fun part. We stir in the Velveeta and sour cream. Watch how the soup turns smooth and golden. It is like a cheesy cloud.

Fun fact: The little bit of cornstarch mixed with water is our secret trick. It makes the soup just the right thickness. Not too thin, not too gloopy. Do you like your soups thick or thin?

The Grand Finale: Toppings!

Do not forget the bacon and pickles. They are the grand finale. The crunchy bacon and tangy pickles make it perfect. This is why this matters. The little finishes show you care.

It is your soup, so you get to choose. I love extra pickles. What would you put on top? Tell me about your favorite soup garnish.



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Ingredients:

Ingredient	Amount	Notes
ground beef	1 pound	
onion	1 large	diced
garlic powder	1 teaspoon	
kosher salt	½ teaspoon	
pepper	½ teaspoon	
Worcestershire sauce	1 tablespoon	
ground mustard	½ teaspoon	
russet potatoes	3 medium	peeled and diced
diced tomatoes with green chilis	1 can (14.5 ounces)	
chicken broth	32 ounces (960 g)	
whole milk	1 cup (245 g)	
Velveeta processed cheese	1 pound (16 ounces) cubed	
sour cream	½ cup (115 g)	room temperature
water	2 tablespoons	
cornstarch	2 tablespoons	
bacon	4 slices	cooked and crumbled for garnish
pickles		finely diced, optional garnish



Hearty Cheeseburger Soup Recipe

A Bowl Full of Cozy

Hello, my dear. Come sit a while. Let's make my Hearty Cheeseburger Soup. It sounds a bit silly, doesn't it? Soup that tastes like a cheeseburger. My grandson thought so too, until he tried it. Now he asks for it every time it rains. It's like a warm hug from the inside. All the best parts of a burger are in here. You get the savory beef, the melty cheese, and a little tang from the pickles. Doesn't that sound wonderful on a chilly day?

See also [Spaghetti Casserole Recipe](#)

This soup is pure comfort. It reminds me of old family picnics, but all in one pot. I love how the smell fills the whole house. It makes everyone gather in the kitchen, wondering when it will be ready. The potatoes make it so filling. And the Velveeta makes it wonderfully smooth. I still laugh at the first time I made this. My husband thought I had lost my marbles. But he had two big bowls! It just goes to show, you should always try new things.

Let's get our pot ready. I'll walk you through it. It's easier than you think.

Step 1

Grab your big soup pot. We'll cook the beef and onion right in it. Add all those good spices and the Worcestershire sauce. That sauce is the secret. It gives it that special burger flavor. Cook it until the beef is brown and the onion is soft. (A hard-learned tip: drain the extra grease so your soup isn't too oily). Now your kitchen is starting to smell amazing.

Step 2

Next, we add the fun part. Toss in the diced potatoes. Then the can of tomatoes with green chilis. They add a tiny bit of zip. Pour in the chicken broth and the milk. Now we let it bubble gently. We wait until the potatoes are tender. You should be able to poke them easily with a fork.

What's your favorite potato to cook with? Share below!

Step 3

Turn the heat down to low. This is important. Now stir in the cubed Velveeta and the sour cream. Watch the magic happen. The cheese will melt into the most creamy, dreamy soup. Stir it slowly until everything is smooth and combined. I love this part. It feels like I'm making a cloud.

Step 4

For the final touch, mix the water and cornstarch in a little cup. This is our thickener. Pour it into the pot and stir. You will see the soup get thicker in just a few minutes. And that's it! Ladle it into bowls. Now for the best part, the toppings.

See also [Savory Potsticker Broth Delight](#)

Cook Time: 30 minutes

Total Time: 45 minutes

Yield: 6 servings

Category: Dinner, Soup

Make It Your Own

Recipes are just a starting point. You can always change them to suit your taste. This soup is wonderful for getting creative. Here are a few fun twists I've tried over the years. They are all quite tasty.

The Veggie Lover

Skip the beef. Use a bag of frozen mixed vegetables instead. Peas and carrots work beautifully.

The Spicy Kick

Add a chopped jalapeño with the onions. Use a spicy cheese blend if you're feeling brave.

The Bacon Bonanza

Cook an extra four slices of bacon. Crumble it right into the soup with the cheese. Because you can never have too much bacon.

Which one would you try first? Comment below!

The Perfect Bite

Now, let's talk about serving this cozy masterpiece. A soup this good deserves the right company. I always serve it with a big basket of warm, crusty bread. It's perfect for dipping and getting every last drop. A simple green salad on the side is lovely, too. It adds a fresh, crisp contrast to the rich, creamy soup.

Don't forget the garnishes! They make the soup. Pile on the crumbled bacon and those finely diced pickles. The pickles are not optional in my

house. They give that perfect burger-like crunch and tang. For a drink, a tall glass of icy cold milk is just right. For the grown-ups, a frosty lager beer pairs wonderfully.

Which would you choose tonight?



Hearty Cheeseburger Soup Recipe

Keeping Your Cheeseburger Soup Cozy

This soup stores beautifully in the fridge. Just let it cool first. Then pop it in a sealed container for up to four days.

You can freeze it for a later busy day. I use freezer bags and lay them flat. It saves so much space in the freezer.

I once reheated it too fast. The soup got a funny texture. Now I warm it gently on the stove with a splash of milk.

Batch cooking this soup is a lifesaver. It means a warm meal is always ready. This matters on days you are just too tired to cook.

Have you ever tried storing it this way? Share below!

Simple Fixes for Soup Troubles

Is your soup too thin? Make a quick slurry. Mix a tablespoon of cornstarch with cold water. Stir it in and watch it thicken.

I remember when my cheese clumped once. The soup was too hot. Now I turn the heat way down before adding the Velveeta.

Are the potatoes still hard? Just let the soup simmer longer. Patience is the secret ingredient here. This matters for a perfect, creamy bite.

See also [Presto Pesto Hamburger Mac](#)

Fixing small problems builds your cooking confidence. You learn that most mistakes have easy answers. This makes cooking more fun and

less scary.

Which of these problems have you run into before?

Your Cheeseburger Soup Questions

Q: Can I make this gluten-free? A: Yes! Just use a gluten-free broth. Check your Worcestershire sauce label too.

Q: How far ahead can I make it? A: You can make it two days ahead. The flavors get even better together.

Q: What if I do not have Velveeta? A: You can use cheddar cheese. Shred it yourself for the smoothest melt.

Q: Can I double the recipe? A: Of course! Use a very big pot. It feeds a hungry crowd perfectly.

Q: Are the pickles important? A: They are optional but so good. They give a nice little tangy crunch. *Fun fact: The pickle is my favorite part!*

Which tip will you try first?

Share Your Kitchen Creations

I hope this soup warms your kitchen and your heart. It is a hug in a bowl. I love hearing your stories.

Did you add your own special twist? Maybe you used a different cheese. I would love to see your beautiful bowls.

Have you tried this recipe? Tag us on Pinterest! Let's build a little community of cozy cooks. Happy cooking!

—Elowen Thorn.

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Author: Elowen Thorn

Cooking Method:[Stovetop](#)



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Cuisine: [American](#)

Courses:[Lunch Main](#)

Difficulty: **Beginner**

Prep time: **15 minutes**

Cook time: **25 minutes**

Rest time:

Total time: **40 minutes**

Servings: 6 servings

Calories: **366 kcal**

Best Season: **Summer**

Description

Creamy Cheeseburger Soup

Ingredients

- 1 pound ground beef
- 1 large onion, diced
- 1 teaspoon garlic powder
- $\frac{1}{2}$ teaspoon kosher salt
- $\frac{1}{2}$ teaspoon pepper
- 1 tablespoon Worcestershire sauce
- $\frac{1}{8}$ teaspoon ground mustard
- 3 medium russet potatoes, peeled and diced
- 1 can (14.5 ounces) diced tomatoes with green chilis
- 32 ounces (960 g) chicken broth
- 1 cup (245 g) whole milk
- 1 pound (16 ounces) Velveeta processed cheese, cubed
- $\frac{1}{2}$ cup (115 g) sour cream, room temperature
- 2 tablespoons water
- 2 tablespoons cornstarch
- 4 slices bacon, cooked and crumbled for garnish
- finely diced pickles, optional garnish

Instructions

1. In a large pot or Dutch oven over medium-high heat, cook the ground beef with the onion, garlic powder, salt, pepper, Worcestershire sauce, and ground mustard until beef is no longer pink. Drain any grease if necessary.
2. Add the cubed potatoes, diced tomatoes with green chilies, chicken broth, and milk to the pot.
3. Simmer over medium heat until the potatoes are fork-tender (about 15 minutes).
4. Reduce heat to low. Add Velveeta cheese and sour cream.

5. In a small bowl, mix together the water and cornstarch. Pour this mixture into the pot and mix the soup until thickened (3-5 minutes).
6. Serve immediately topped with bacon and chopped pickles.

Notes

For a spicier version, use hot diced tomatoes with green chilies. You can also substitute ground turkey for the beef for a lighter option.

Keywords:Cheeseburger, Soup, Ground Beef, Velveeta, Comfort Food