

Foodnity Recipes

Cheeseburger Mac Soup - Easy Comfort Food Recipe

15 min Prep time	**25 min** Cook time	**40 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 lb ground beef
- [ ] 1 cup elbow macaroni
- [ ] 1 medium onion, diced
- [ ] 2 cloves garlic, minced
- [ ] 3 tbsp tomato paste
- [ ] 4 cups beef broth
- [ ] 1 cup shredded sharp cheddar cheese
- [ ] 1 cup milk or half-and-half
- [ ] 2 tbsp olive oil
- [ ] 1 tsp smoked paprika
- [ ] Salt and pepper to taste

Instructions

1. Heat olive oil in a large pot over medium heat. Add the diced onion and garlic, sauté until translucent and fragrant—about 3 minutes.
2. Increase heat to medium-high, add the ground beef, break it up with a spoon, and cook until browned, about 5-6 minutes. Sprinkle with smoked paprika, salt, and pepper.
3. Stir in the tomato paste and cook for another minute to deepen the flavor, then pour in the beef broth and bring to a gentle boil.
4. Add the elbow macaroni, reduce heat, and simmer until the pasta is al dente, roughly 8-10 minutes.
5. Lower the heat, stir in the milk and shredded cheddar cheese until fully melted and the soup turns creamy.
6. Taste and adjust seasoning. Ladle into bowls, sprinkle a pinch of extra cheese, and serve hot.

Nutrition per serving

420 kcal	28 g	30 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- For a richer broth, use low-sodium beef stock and add a splash of Worcestershire sauce.
- If the soup thickens too much, thin with a little extra milk or broth.
- This soup reheats well; add a dash more milk when warming to restore creaminess.