

Foodnity Recipes

Crockpot Cheeseburger Soup

15 min Prep time	**45 min** Cook time	**1 h** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 lb ground beef (80/20)
- [ ] 3 cups diced potatoes
- [ ] 1 cup carrots, sliced
- [ ] 1 cup celery, diced
- [ ] 1 medium onion, chopped
- [ ] 2 cloves garlic, minced
- [ ] 4 cups low-sodium beef broth
- [ ] 2 cups shredded sharp cheddar cheese
- [ ] 1 tsp smoked paprika
- [ ] ½ tsp black pepper

Optional Garnish

- [ ] 2 tbsp fresh chives, chopped
- [ ] A dash of hot sauce

Instructions

1. Brown the ground beef in a skillet over medium heat, breaking it up, until no longer pink; drain excess fat.
2. Transfer the beef to the crockpot. Add potatoes, carrots, celery, onion, garlic, paprika, pepper, and broth. Stir gently.
3. Cover and cook on low for 4-5 hours or on high for 2-3 hours, until vegetables are tender.
4. About 15 minutes before serving, stir in the shredded cheddar cheese until it melts fully into the soup.
5. Taste and adjust seasoning, then ladle into bowls, topping with chives or a splash of hot sauce if desired.

Nutrition per serving

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

Tips & notes

- If you prefer a thicker soup, mash a few potato pieces against the side of the crockpot.
- For extra depth, add a splash of Worcestershire sauce after the cheese melts.
- Leftovers freeze well; reheat slowly to keep the cheese from separating.