

Foodnity Recipes

Easy Cheesy Hamburger Potato Soup

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
- [ ] 3 cups potatoes, diced
- [ ] 1 medium onion, diced
- [ ] 2 cloves garlic, minced
- [ ] 4 cups low-sodium chicken broth
- [ ] 1 cup heavy cream
- [ ] 2 cups sharp cheddar cheese, shredded
- [ ] 2 tbsp olive oil
- [ ] 1 tsp smoked paprika
- [ ] Salt and pepper to taste

Instructions

1. In a large pot, heat olive oil over medium heat and crumble the beef; brown it, stirring occasionally, until no longer pink.
2. Add the onion and garlic; sauté until soft and fragrant, about 3-4 minutes.
3. Stir in the diced potatoes, broth, smoked paprika, salt, and pepper; bring to a gentle boil, then reduce heat and simmer until potatoes are tender, 12-15 minutes.
4. Lower the heat, pour in the cream, and gradually fold in the shredded cheddar, stirring until fully melted and the soup is silky.
5. Taste and adjust seasoning; serve hot, garnished with extra cheese and a drizzle of olive oil.

Nutrition per serving

420 kcal	22 g	25 g	27 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the soup thickens too much, thin with a little extra broth.
- For extra depth, sauté the beef with a pinch of Worcestershire sauce.
- Feel free to add chopped green onions or parsley for fresh color.