

The Only Cheesy Hamburger Potato Soup Recipe You'll Ever Need

My Go-To Cheesy Hamburger Potato Soup for the Ultimate Comfort Meal



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15 min

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INGREDIENTS

- 1 lb ground beef
- 1 small onion, diced
- 3 cloves garlic, minced
- 4 cups potatoes, diced (I like using Yukon Golds for their creamy texture)
- 4 cups beef broth
- 1 cup whole milk
- 2 cups shredded cheddar cheese (sharp cheddar gives the best flavor)
- 1/2 cup sour cream
- 1 tsp garlic powder
- 1 tsp onion powder
- Salt and pepper, to taste
- 2 tbsp all-purpose flour
- 2 tbsp butter
- Fresh parsley or chives for garnish

DIRECTIONS

- 1. Brown the Beef:** I start by heating a large pot over medium heat and adding the ground beef. As it cooks, I break it apart with a spoon to get nice little crumbles. Once it's fully browned, I drain any excess fat and set the beef aside. Getting rid of that extra grease keeps the soup from feeling too heavy.
- 2. SautØ the Onion and Garlic:** In the same pot, I melt the butter and toss in the diced onion and minced garlic. The smell of the garlic sizzling in butter is pure magic. I cook this for about 3-4 minutes, just until the onion becomes soft and translucent.
- 3. Cook the Potatoes:** Next, I add the diced potatoes along with the garlic powder, onion powder, and beef broth. I give everything a good stir, bring it to a boil, and then lower the heat to let it simmer gently for 15-20 minutes. The goal is for the potatoes to become tender but not fall apart.
- 4. Thicken and Add Cheese:** While the potatoes are cooking, I whisk the milk and flour together in a small bowl to make a slurry. Once the potatoes are ready, I slowly stir in the slurry and let it cook for about 5 minutes. This thickens the broth and gives it that classic creamy soup texture.
- 5. Then comes the best part:** I stir in the shredded cheddar cheese and sour cream. As soon as the cheese starts melting into the broth, the entire kitchen smells incredible.
- 6. Bring it All Together:** I return the cooked ground beef to the pot, stirring everything together so all the flavors meld. A quick taste test tells me if I need a pinch more salt or pepper.

7. **Serve It Up:** I ladle the hot, cheesy soup into bowls and sprinkle on some freshly chopped parsley or chives for a burst of color and freshness. If I'm feeling extra indulgent, I'll add a little extra sprinkle of shredded cheese on top too.

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