

This Hearty Hamburger Potato Soup Tastes Like a Cheeseburger in a Bowl

Cheesy Hamburger Potato Soup - Hearty, Creamy & Packed with Flavor



TIME
4 min

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INGREDIENTS

- 1 lb ground beef
- 4 cups potatoes, peeled and diced
- 1 small onion, diced
- 3 cloves garlic, minced
- 4 cups beef broth
- 1 $\frac{1}{2}$ cups milk
- 2 cups shredded cheddar cheese
- $\frac{1}{2}$ cup heavy cream
- 2 tbsp butter
- 2 tbsp all-purpose flour
- 1 tsp Worcestershire sauce
- $\frac{1}{2}$ tsp smoked paprika (optional)
- ... tsp red pepper flakes (optional, for a kick)
- Salt and pepper, to taste
- 2 tbsp fresh parsley, chopped (for garnish)

DIRECTIONS

- 1.** Brown the Beef: In a large pot or Dutch oven, cook ground beef over medium heat until browned.
- 2.** Drain excess grease and transfer beef to a bowl. Set aside.
- 3.** SautØ Aromatics: In the same pot, melt butter over medium heat.
- 4.** Add onion and garlic. Cook for about 3-4 minutes, until softened and fragrant.
- 5.** Cook the Potatoes: Add diced potatoes and beef broth to the pot.
- 6.** Bring to a boil, then reduce heat to a simmer.
- 7.** Cover and cook for 15 minutes, or until potatoes are fork-tender.
- 8.** Thicken the Soup: In a separate bowl, whisk together milk and flour until smooth.
- 9.** Slowly pour into the soup while stirring constantly.
- 10.** Let simmer for 5 minutes, until slightly thickened.
- 11.** Add Cheese & Cream: Stir in Worcestershire sauce, cheddar cheese, and heavy cream.
- 12.** Stir until cheese melts and soup is smooth and creamy.
- 13.** Season & Finish: Add paprika, red pepper flakes (if using), and salt and pepper to taste.
- 14.** Return cooked ground beef to the pot.
- 15.** Simmer for another 5 minutes, stirring occasionally.
- 16.** Garnish & Serve: Ladle soup into bowls.
- 17.** Top with fresh parsley, extra cheddar, or crispy bacon.
- 18.** Serve hot with bread, rolls, or crackers.

SWAPS & NOTES

Think of it like your favorite cheeseburger meets loaded baked potato-only in soup form , and even more comforting.

It's easy, family-friendly, and perfect with a slice of crusty bread on the side.

Why I Love This Recipe This soup is rich without being heavy, hearty without feeling like a chore, and packed with familiar, nostalgic flavors .

Ground beef makes it filling, while the combo of cheddar, cream, and potatoes gives it a luxuriously creamy texture.

TIPS FOR SUCCESS

Dice potatoes evenly for consistent cooking.

Let cheese melt slowly over low heat to prevent grainy texture.

If the soup is too thick, thin it with more broth or milk .

Use a mix of sharp cheddar and mild for extra depth.

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