

Crock Pot Macaroni Cheeseburger Soup - Effortless, Creamy Comfort

Crock Pot Macaroni Cheeseburger Soup



TIME
5-7 min

METHOD
Slow cooker

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Recipe Card

SAVE
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INGREDIENTS

1 tbsp olive oil
1 lb ground beef (80/20 lean recommended)
1 medium yellow onion, chopped
2 stalks celery, chopped
2 medium carrots, chopped
2 cloves garlic, minced
4 cups beef broth (low sodium recommended)
1 (14.5 ounce) can diced tomatoes, undrained
1 (8 ounce) can tomato sauce
1 tbsp Worcestershire sauce
1/2 tsp dried thyme
1/2 tsp salt (or to taste)
1/4 tsp black pepper
2 cups uncooked elbow macaroni
1 1/2 cups milk (whole or 2%)
1 cup shredded sharp cheddar cheese, plus more for topping
1/2 cup shredded Monterey Jack cheese (or Colby Jack)
Optional Garnishes: Cooked crumbled bacon, sliced green onions, extra shredded cheese, sour cream, crushed potato chips

DIRECTIONS

1. Let's get this comforting : Macaroni Cheeseburger Soup simmering in your Crock Pot!
2. Brown : Ground Beef: In a large skillet, brown the ground beef over medium-high heat, breaking it up with a spoon, until fully browned. Drain any excess grease and transfer the beef to a 6-quart (or larger) slow cooker.
3. SautØ Aromatics (Optional but Recommended): In the same skillet (or directly in the slow cooker if it has a sautØ function), add a little residual beef grease or 1 tablespoon olive oil. Add the chopped onion, celery, and carrots. Cook for 5-7 minutes, stirring occasionally, until softened. Add the minced garlic and cook for 1 minute until fragrant. Transfer these sautØed vegetables to the slow cooker with the beef.
4. Combine : Ingredients: To the slow cooker, add the beef broth, undrained diced tomatoes, tomato sauce, Worcestershire sauce, dried thyme, salt, and black pepper. Stir everything together until well combined.
5. Slow : Cook: Cover the slow cooker and cook on LOW for 4-6 hours or on HIGH for 2.5-3.5 hours, or until the vegetables are very tender and the flavors have melded.
6. Add : Macaroni & Dairy: About 30-45 minutes before serving, stir in the uncooked elbow macaroni and milk (and heavy cream, if using). Increase heat to HIGH (if not already on high).
7. Finish & : Serve: Continue cooking, stirring every 10-15 minutes, until the macaroni is tender and cooked through. Stir in 1 cup of the shredded sharp cheddar cheese and all of the shredded Monterey Jack cheese until melted and smooth. Taste and adjust seasoning if

needed. Ladle into bowls, top with remaining shredded cheddar cheese, crumbled bacon, green onions, or other desired burger-style toppings. Serve hot.

SWAPS & NOTES

Ground Beef: You can use ground turkey or a mix of ground beef

and ground sausage.

Vegetables: The classic mirepoix (onion, celery, carrot) forms a fantastic aromatic base.

Feel free to add other finely diced vegetables like bell peppers

or corn (add with the macaroni for corn).

Broth: Low-sodium beef broth is recommended to control the saltiness.

TIPS FOR SUCCESS

Brown Meat & Veggies: While it's an extra step for a slow cooker, browning the ground beef and sautéing the vegetables before adding them to the slow cooker significantly deepens the flavor of the soup.

Add Macaroni at the End: This is crucial!

Macaroni cooks relatively quickly, and adding it too early will result in mushy pasta.

Stir Macaroni Frequently: Once the macaroni is added, stir every 10-15 minutes to prevent it from clumping or sticking to the bottom of the slow cooker.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/crock-pot-macaroni-cheeseburger-soup-effortless-creamy-comfort/>