

Quick and Hearty One-Pot Macaroni Cheeseburger Soup - Comfort in a Bowl

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TIME
5-7 min

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INGREDIENTS

1 tablespoon 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 tablespoon Worcestershire sauce
1/2 teaspoon dried thyme
1/2 teaspoon salt (or to taste)
1/4 teaspoon 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 bubbling in one pot!
2. Brown : Ground Beef: In a large Dutch oven or heavy-bottomed pot (at least 5-6 quart capacity), heat the olive oil over medium-high heat. Add the ground beef and cook, breaking it up with a spoon, until it's fully browned. Drain any excess grease.
3. SautØ Aromatics: Add the chopped onion, celery, and carrots to the pot with the browned beef. Cook for 5-7 minutes, stirring occasionally, until softened. Add the minced garlic and cook for 1 minute until fragrant.
4. Add : Liquids & Seasonings: Stir in the beef broth, undrained diced tomatoes, tomato sauce, Worcestershire sauce, dried thyme, salt, and black pepper. Stir everything together until well combined, scraping up any browned bits from the bottom of the pot. Bring the mixture to a gentle simmer.
5. Add : Macaroni: Stir in the uncooked elbow macaroni. Make sure all the pasta is submerged in the liquid.
6. Simmer & : Cook Pasta: Reduce the heat to medium-low, cover the pot, and simmer for 15-20 minutes, stirring occasionally, until the macaroni is tender and cooked through. Keep an eye on it to prevent sticking.
7. Finish with : Dairy & Cheese: Remove the pot from the heat. Stir in the milk, 1 cup shredded sharp cheddar cheese, and all the shredded Monterey Jack cheese until melted and smooth. If the soup seems too thick, you can add a splash more beef broth or milk until desired consistency is reached.
8. Serve: 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 for different flavor profiles.

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 Well: Taking the time to properly brown the ground beef and sauté the vegetables builds a strong flavor base for the soup.

Don't Pre-Cook Macaroni: The magic of a one-pot pasta is that the pasta cooks directly in the sauce, absorbing flavor and releasing starches that thicken the sauce.

Stir Frequently: Once the macaroni is added, stir every few minutes to prevent it from clumping or sticking to the bottom of the pot.

Shred Your Own Cheese: For the creamiest, smoothest cheese melt, shred cheese from blocks .

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