

## One-Pot Macaroni Cheeseburger Soup: Easy & Cheesy Comfort Food

One-Pot Macaroni Cheeseburger Soup



**TIME**  
**7-8 min**

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### INGREDIENTS

1 lb ground beef (lean recommended, like 85/15 or 90/10)

1 medium onion, chopped

2 cups beef broth (low-sodium recommended)

2 cups elbow macaroni (dry)

1 cup shredded cheddar cheese (sharp or mild)

1 cup milk (whole or 2% recommended)

Salt and freshly ground black pepper, to taste

Swaps and Notes:

**Ground Beef:** Lean ground beef is recommended to prevent the soup from being too greasy. Ground turkey or a mix of beef and pork can also be used.

**Onion:** A medium yellow or sweet onion, chopped, adds a savory base.

**Beef Broth:** Low-sodium beef broth allows you to control the saltiness. Vegetable broth can be substituted.

**Elbow Macaroni:** Dry elbow macaroni cooks directly in the pot. Other small pasta shapes like ditalini or small shells can also be used.

**Shredded Cheddar Cheese:** Sharp or mild cheddar works great for classic cheeseburger flavor and good melt. Colby Jack or a Mexican blend can also be used.

**Milk:** Whole milk or 2% milk adds creaminess. For an even richer soup, a splash of heavy cream can be added.

Seasoning: Salt and freshly ground black pepper are essential. For extra flavor, a pinch of garlic powder, onion powder, or a dash of Worcestershire sauce can be added with the beef.

Optional Toppings: Diced pickles, fresh chopped tomatoes, shredded lettuce, a dollop of sour cream, or a sprinkle of toasted sesame seeds.

## DIRECTIONS

1. Let's get this delicious : One-Pot Macaroni Cheeseburger Soup cooking!
2. Brown : Ground Beef and Onion: In a sizable pot (a large Dutch oven or stockpot works well), cook the 1 lb of ground beef and the 1 medium chopped onion over medium heat. Use a spoon to break up the meat into crumbles as it cooks. Stir occasionally until the meat is fully browned and the onion is softened. Drain any excess grease from the pot.
3. Add : Broth & Boil: Pour in the 2 cups of beef broth into the pot with the browned meat and onions. Bring the mixture to a rolling boil over medium-high heat.
4. Add : Macaroni & Simmer: Add the 2 cups of dry elbow macaroni to the boiling broth. Stir well. Reduce the heat to medium-low and let it simmer for roughly 7-8 minutes, or until the macaroni is tender but still firm to the bite (al dente). Stir occasionally to prevent the macaroni from sticking to the bottom of the pot.
5. Add : Dairy & Cheese: Turn down the heat to low. Mix in the 1 cup of milk and the 1 cup of shredded cheddar cheese, stirring continuously until the cheese has completely melted and the soup achieves a lovely creamy consistency.
6. Season & : Serve: Season the soup generously with salt and freshly ground black pepper according to your taste preferences. Ladle the hot soup into bowls. Serve immediately, with optional toppings if desired.

## SWAPS & NOTES

Ground Beef: Lean ground beef is recommended to prevent the soup from being too greasy.

Ground turkey or a mix of beef and pork can also be used.

Onion: A medium yellow or sweet onion, chopped, adds a savory base.

Beef Broth: Low-sodium beef broth allows you to control the saltiness.

## TIPS FOR SUCCESS

**Lean Ground Beef:** Using lean ground beef minimizes the need to drain excessive fat, though you should still drain any substantial amount.

**Al Dente Macaroni:** Cook the macaroni just until tender-firm.

It will continue to cook slightly in the hot soup, and you don't want it to become mushy.

**Stir Frequently:** When simmering the macaroni, stir often to prevent it from sticking to the bottom of the pot.

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

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