

## Slow Cooker Hamburger Soup: The Weeknight Comfort Meal That Cooks Itself

The Ultimate Slow Cooker Hamburger Soup: Easy, Hearty, and Ready When You Are



**TIME**  
**15 min**

**METHOD**  
**Slow cooker**

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### INGREDIENTS

Swaps and Notes:

**Protein Swap:** You can easily swap the ground beef for ground turkey or Italian sausage. If you use sausage, you might reduce the added salt.

**Vegetable Variety:** Feel free to add 1 cup of frozen corn, peas, or a handful of chopped celery for extra depth. If you love a spicy kick, a little chopped bell pepper would be fantastic.

**Aromatic Boost:** Add 1 bay leaf to the slow cooker before cooking and remove it before serving for an extra layer of savory aroma.

**Making it Creamy:** For a richer, slightly thicker soup, stir in 1/4 cup of heavy cream or 1/2 cup of whole milk during the last 30 minutes of cooking.

### DIRECTIONS

1. The beauty of this slow cooker recipe is the minimal hands-on time required.
2. **Brown the Beef:** In a large skillet over medium heat, brown the ground beef until it is fully cooked and no pink remains.
3. **Crucial Step:** Drain off all excess fat. This prevents your soup from becoming greasy.
4. Transfer the browned beef to the basin of your slow cooker.
5. **Sauté Aromatics:** In the same skillet (or wipe it clean and add a tiny bit of oil), sauté the chopped onion and minced garlic for 3-5 minutes, until the onion is translucent and soft.
6. Add this flavorful mixture to the slow cooker with the beef.
7. **Add Liquids and Seasoning:** Pour the beef broth and the undrained can of diced tomatoes into the slow cooker.
8. Stir in the dried basil, dried oregano, salt, and pepper. Give everything a good stir to ensure the seasonings are distributed.
9. **Add Vegetables:** Add the prepared green beans, sliced carrots, and diced potatoes to the slow cooker.
10. Stir everything one last time to fully combine all the ingredients and ensure they are submerged in the liquid.
11. **Cook Low and Slow:** Cover the slow cooker with the lid.
12. **Cook on :** Low for 6-8 hours or on High for 3-4 hours.
13. The soup is ready when the potatoes and carrots are perfectly tender.
14. **Final Adjustments:** Taste the soup. If needed, add more

salt or pepper. You may find you need a little more salt to brighten all the flavors.

15. Ladle into bowls and serve piping hot!

## SWAPS & NOTES

Ground Beef 1 pound 85/15 or 80/20 works best for flavor.

Onion 1, chopped Yellow or white onion.

Garlic 2 cloves, minced Fresh garlic offers the best punch.

Beef Broth 4 cups Low sodium is recommended so you can control the salt.

## TIPS FOR SUCCESS

Don't Skip the Browning: Seriously, browning the beef first is non-negotiable.

It adds deep umami flavor and a great texture that you can't achieve by dumping raw meat into the crockpot.

Dice the Veggies Uniformly: Try to dice the potatoes and carrots into similar-sized pieces (about 1/2-inch to 3/4-inch).

This ensures they all cook at the same rate and you don't end up with some crunchy bits and some mushy bits.

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

Original recipe: <https://chefmaniac.com/slow-cooker-hamburger-soup-the-weeknight-comfort-meal-that-cooks-itself/>