

Creamy Ground Beef and Potato Soup Recipe (Better Than Panera!)

The Ultimate Cheesy Hamburger Potato Soup: A Budget-Friendly Comfort Classic



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4 min

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INGREDIENTS

1 lb Ground Beef: I recommend an 80/20 or 90/10 lean ratio.

1 Small Onion: Yellow or white onion, finely diced.

3 Cloves Garlic: Minced fresh for the best aroma.

4 Cups Potatoes: Peeled and diced into 1/2-inch cubes (Russet or Yukon Gold work best).

4 Cups Beef Broth: Provides a deep, savory base.

1 Cup Whole Milk: For that essential creaminess.

2 Cups Shredded Cheddar Cheese: Sharp cheddar offers the best flavor contrast.

1/2 Cup Sour Cream: This adds a tangy richness that sets this recipe apart.

1 tsp Garlic Powder & 1 tsp Onion Powder: To layer the flavor.

2 tbsp Butter & 2 tbsp All-Purpose Flour: To create a simple roux/thickener.

Salt and Pepper: To taste.

Fresh Parsley or Chives: For a pop of color and freshness.

Swaps and Notes:

The Meat: You can easily swap the ground beef for ground turkey or even Italian sausage if you want a bit of spice.

The Potatoes: If you use Yukon Gold potatoes, you can leave the skins on for extra nutrients and a rustic texture.

Make it Veggie: While this is a "Hamburger" soup, you can use plant-based crumbles and vegetable

broth if you have a vegetarian at the table.

Lower Fat: You can use 2% milk instead of whole milk, though the soup won't be quite as indulgent.

Step-by-Step Instructions:

1. Brown the Beef:
2. SautØ the Aromatics:
3. Simmer the Potatoes:
4. Thicken and Cheese-ify:
5. Finish and Serve:

Tips for Success:

Don't Boil the Cheese: Once you add the cheese and sour cream, keep the heat on low. If the soup boils after the dairy is added, it can sometimes "break" or become grainy.

Uniform Potato Cuts: Try to dice your potatoes into equal sizes so they all finish cooking at the same time.

Freshly Shredded Cheese: If possible, grate your cheese from a block. Pre-shredded cheese is coated in potato starch to prevent clumping, which can make your soup a little gritty.

Serving Suggestions and Pairings:

Nutritional Information (Per Serving):

Calories: 485 kcal

Protein: 28g

Fat: 32g

Carbohydrates: 22g

Fiber: 3g

Sodium: 850mg

DIRECTIONS

1. **Brown the Beef:** In a large Dutch oven or heavy-bottomed pot, brown the ground beef over medium heat. Use a wooden spoon to break it into small, bite-sized crumbles. Once fully cooked and no longer pink, drain the excess grease. If you're using very lean beef, you may not have much to drain. Set the beef aside on a plate.
2. **SautØ the Aromatics:** In the same pot (don't worry about washing it; those brown bits add flavor!), melt the 2 tablespoons of butter. Add your diced onion and minced garlic. SautØ for about 3-4 minutes until the onions become translucent and fragrant.
3. **Simmer the Potatoes:** Add the diced potatoes to the pot along with the garlic powder, onion powder, and the 4 cups of beef broth. Bring the mixture to a rolling boil, then immediately reduce the heat to low. Cover and simmer for 15-20 minutes. You'll know they are ready when a fork easily pierces the potato.
4. **Thicken and Cheese-ify:** In a small bowl, whisk together the milk and flour until smooth (no lumps!). Gradually stir this into the simmering soup. Let it cook for another 5 minutes; you will see the broth transform into a thicker, silkier consistency. Now, the best part: stir in the shredded cheddar cheese and sour cream. Keep stirring until the cheese is completely melted and the soup looks uniform and creamy.
5. **Finish and Serve:** Return the cooked ground beef to the pot. Stir well and let it simmer for 2-3 minutes just to ensure the meat is heated through and the flavors have melded. Taste and season with salt and pepper as needed. Ladle into deep bowls and garnish with fresh

chives or parsley.

6. **Tips for Success: Don't Boil the Cheese:** Once you add the cheese and sour cream, keep the heat on low. If the soup boils after the dairy is added, it can sometimes "break" or become grainy.
7. **Uniform : Potato Cuts:** Try to dice your potatoes into equal sizes so they all finish cooking at the same time.
8. **Freshly : Shredded Cheese:** If possible, grate your cheese from a block. Pre-shredded cheese is coated in potato starch to prevent clumping, which can make your soup a little gritty.
9. **Serving Suggestions and Pairings:** This soup is a meal on its own, but it honestly begs for a side for dipping. A crusty piece of sourdough or a warm garlic knot is perfect for soaking up the cheesy broth.
10. **If you're hosting a game day or a larger gathering,** this soup pairs beautifully alongside other "comfort starters." I love serving it with This Crockpot Nacho Dip for a full spread of cheesy goodness. If you want to lean into the "pub food" vibe, try pairing it with These Totchos or even This Baked Kosher Salami.
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17. **Storage and Leftover Tips: Fridge:** This soup actually tastes better the next day. Store leftovers in an airtight container for up to 3-4 days.
18. **Reheating:** Reheat on the stove over low heat. You may need to add a splash of beef broth or milk to loosen it up, as the potatoes will absorb liquid as they sit.
19. **Freezing:** I do not recommend freezing this soup. Cream-based soups with potatoes tend to change texture when thawed-the potatoes can become mealy and the dairy may separate.
20. **More Recipes You Will Love:** If you enjoyed this hearty, budget-friendly meal, you'll definitely want to try these other ChefManiac favorites:
21. **This : Dorito Casserole -** Another family favorite that uses pantry staples!
22. **This : Mexican Chicken and Rice Casserole -** Perfect for when you need a break from beef.
23. **Final Thoughts:** This Cheesy Hamburger Potato Soup is more than just a recipe; it's a cozy hug in a bowl. It proves that you don't need a massive grocery budget to put a smile on everyone's face at the dinner table.
24. **Did you try this recipe?** I'd love to hear how it turned out! Leave a comment below or tag us on social media with your soup photos. Don't forget to follow ChefManiac for more easy, delicious, and affordable family recipes!

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

Original recipe: <https://chefmaniac.com/creamy-ground-beef-and-potato-soup-recipe-better-than-panera/>