

Easy Cheesy Hamburger Soup with Tender Potatoes

Cheesy Hamburger Potato Soup

TIME
45 min

PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

INGREDIENTS

- 1 lb ground beef
- 1 small onion, diced
- 3 cloves garlic, minced
- 4 cups potatoes, diced
- 4 cups beef broth
- 1 cup whole milk
- 2 cups shredded cheddar cheese
- 1/2 cup sour cream
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- Salt and pepper to taste
- 2 tablespoons all-purpose flour
- 2 tablespoons butter
- Fresh parsley or chives, for garnish

DIRECTIONS

- 1. Brown the Beef:** In a large pot over medium heat, cook ground beef until fully browned, breaking it apart as it cooks. Drain excess fat and set aside.
- 2. Sauté Aromatics:** In the same pot, melt butter. Add diced onion and garlic, sautéing for 3-4 minutes until soft and fragrant.
- 3. Simmer the Potatoes:** Add diced potatoes, garlic powder, onion powder, and beef broth. Bring to a boil, then reduce heat and simmer 15-20 minutes until potatoes are fork-tender.
- 4. Thicken the Soup:** Whisk milk and flour together until smooth. Gradually stir into the soup and cook for about 5 minutes until slightly thickened.
- 5. Add the Creaminess:** Stir in shredded cheddar and sour cream until fully melted and creamy.
- 6. Finish:** Return the cooked beef to the pot. Season with salt and pepper. Simmer 2-3 more minutes to blend flavors.
- 7. Serve:** Ladle into bowls and garnish with fresh parsley or chives.

SWAPS & NOTES

Yukon Gold potatoes create a creamier texture.
Substitute ground turkey for a lighter option.

Add cooked bacon for extra richness.
For thicker soup, mash a few potatoes directly in the pot.

TIPS FOR SUCCESS

Keep the heat medium-low when adding cheese to prevent curdling.
Stir frequently while simmering to avoid sticking.
Dice potatoes evenly for consistent cooking.
Let the soup sit for 5 minutes before serving to thicken slightly.

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

Original recipe: <https://chefmaniac.com/easy-cheesy-hamburger-soup-with-tender-potatoes/>