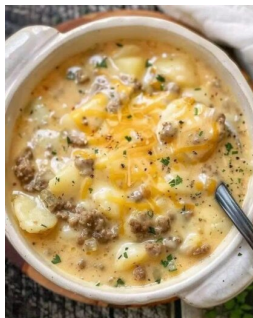


Potatoes, Ground Beef, and Melted Cheddar Come Together in the Ultimate Comfort Soup

Cheesy Hamburger Potato Soup



TIME
40 min

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INGREDIENTS

1 lb ground beef
1 small onion, diced
3 cloves garlic, minced
4 cups potatoes, diced (about 3-4 medium potatoes)
4 cups beef broth
1 cup whole milk (or half-and-half for extra richness)
2 cups shredded cheddar cheese (sharp or mild, your call)
Salt and black pepper, to taste
Optional: pinch of paprika, chopped parsley or chives for garnish

DIRECTIONS

- 1.** **Brown the Beef:** I start by heating a large pot or Dutch oven over medium-high heat. I add the ground beef and cook until browned, breaking it apart as it cooks. Once it's no longer pink, I drain off any excess grease to keep the soup from getting too oily.
- 2.** **Add Onion and Garlic:** With the beef still in the pot, I toss in the diced onion and let it cook for about 3 minutes until softened. Then in goes the minced garlic, and I sauté for another minute until fragrant.
- 3.** **Tip:** Don't rush the onion here-getting it soft and lightly golden adds a subtle sweetness to balance the savory flavors.
- 4.** **Add Potatoes and Broth:** Next, I stir in the diced potatoes and pour in the beef broth. I bring it to a boil, then reduce the heat and let it simmer uncovered for about 15-20 minutes, or until the potatoes are tender.
- 5.** You'll know it's ready when you can easily pierce a chunk of potato with a fork.
- 6.** **Stir in the Milk and Cheese:** Once the potatoes are tender, I stir in the milk (or half-and-half if I want it richer). I keep the heat low and slowly stir in the shredded cheddar cheese a handful at a time, letting it melt into the broth.
- 7.** **Pro tip:** Don't crank the heat here. Keep it low so the cheese melts smoothly and doesn't separate.
- 8.** **Season and Finish:** I taste the soup and add salt and pepper as needed. Sometimes I throw in a dash of paprika or a few red pepper flakes for a little warmth.

9. Once everything's well combined and creamy, I let it simmer for another 5 minutes on low to bring all the flavors together.

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