**Cheeseburger Soup[[1]](#footnote-1)**

Total Time

Prep: 45 min. Cook: 10 min.

8 servings (2 quarts)

A local restaurant serves a similar cheeseburger soup but wouldn't share its recipe with me. I developed my own, modifying a recipe I already had for potato soup. I was really pleased with the way this all-American dish turned out. —Joanie Shawhan, Madison, Wisconsin

* 1/2 pound ground beef
* 4 tablespoons butter, divided
* 3/4 cup chopped onion
* 3/4 cup shredded carrots
* 3/4 cup diced celery
* 1 teaspoon dried basil
* 1 teaspoon dried parsley flakes
* 1-3/4 pounds (about 4 cups) cubed peeled potatoes
* 3 cups chicken broth
* 1/4 cup all-purpose flour
* 2 to 4 cups shredded Velveeta
* 1-1/2 cups whole milk
* 3/4 teaspoon salt
* 1/4 to 1/2 teaspoon pepper
* 1/4 cup sour cream
* optional: Onion rings and thinly sliced green onions

**Directions**

1. In a large saucepan over medium heat, cook and crumble beef until no longer pink, 6-8 minutes; drain and set aside. In same saucepan, melt 1 tablespoon butter over medium heat. Saute onion, carrots, celery, basil and parsley until vegetables are tender, about 10 minutes. Add potatoes, ground beef and broth; bring to a boil. Reduce heat; simmer, covered, until potatoes are tender, 10-12 minutes.
2. Meanwhile, in a small skillet, melt remaining butter. Add flour; cook and stir until bubbly, 3-5 minutes. Add to soup; bring to a boil. Cook and stir 2 minutes. Reduce heat to low. Stir in cheese, milk, salt and pepper; cook until cheese melts. Remove from heat; blend in sour cream. If desired, serve with onion rings and green onions.

**Cheeseburger Soup Tips**

**What can I substitute for the Velveeta and ground beef?**

Any low melting-point cheeses, such as Swiss and cheddar, can be substituted for the Velveeta. Or for a kick, use pepper jack. If you’re looking to cut some fat from this soup, replace the ground beef with ground sirloin, round or turkey.

**How do you store cheeseburger soup? Can I freeze it?**

You can [store soup](https://www.tasteofhome.com/collection/how-to-store-leftover-food/) by letting it cool completely and placing it in a tightly covered container in the refrigerator for up to 4 days. Soups with starches and dairy (like cheeseburger soup) are not ideal for freezing. [But these soups are](https://www.tasteofhome.com/collection/soups-you-can-freeze/)!

**Can I add bacon?**

Yes, you can always add bacon. Top bowls with crumbled cooked bacon for a bacon-cheeseburger twist. Be sure to check out these other [cheeseburger-inspired recipes](https://www.tasteofhome.com/collection/obessed-with-cheeseburgers/).

**Nutrition Facts**

1 cup: 450 calories, 27g fat (15g saturated fat), 100mg cholesterol, 1421mg sodium, 33g carbohydrate (8g sugars, 3g fiber), 19g protein.

1. https://www.tasteofhome.com/recipes/cheeseburger-soup/ [↑](#footnote-ref-1)