

A close-up photograph of a white ceramic bowl filled with a thick, creamy, yellowish-orange soup. The soup has a slightly chunky texture with small pieces of meat and vegetables visible. The bowl is set against a dark, textured background.

slow cooker cheeseburger soup

A RECIPE BY DAN & SHANNON HAMILL

Prep Time - 25 minutes

Cook Time - 6 hours

Total Time - 6 hours, 25 minutes

Servings - 6 to 8

ingredients

- 1 pound lean ground beef
- 4 small potatoes peeled & cubed
- 3 Tablespoons butter
- 1 small yellow onion chopped
- 1 cup chopped carrots
- 1/2 cup diced celery
- 3 cups chicken broth
- 1 teaspoon dried basil
- 1 teaspoon dried parsley
- 1/3 package Velveeta processed cheese, cubed
- 2 cups milk
- 1/2 teaspoon salt
- 1/2 teaspoon black pepper
- 1 cup shredded cheddar cheese

directions

- Fry up the ground beef making sure to break it up as you go. Drain off the grease and add the meat to the slow cooker.
- Boil the potatoes to half done. They shouldn't be hard but not fully cooked. Drain and add to the slow cooker.
- Fry up the onions, carrots and celery in butter until the onions start to brown around the edges. Dump them into the slow cooker.
- Pour in chicken broth. Add the basil and parsley. Cover with lid. Cook on low heat 6 to 8 hours OR on high heat 4 to 5 hours or until potatoes are tender.
- About 30 minutes before serving, melt the velveeta cheese into the milk using the microwave (30 seconds, stir, repeat until melted). Add mixture into the crock pot.
- Add the salt, pepper and shredded cheese to crock pot. Stir again. Cover with lid and continue cooking until cheese is melted.
- Extra: We use a gravy thickener to give it some density before serving.