

Cheeseburger Soup

Serves 8 people



INGREDIENTS

4 tablespoons butter, divided	
3/4 to 1 pound lean ground beef	
3/4 cup chopped onion, optional	
3/4 cup shredded carrots	3 cups chicken broth
3/4 cup chopped celery	1/4 cup all-purpose flour
1 teaspoon dried basil	1 1/2 cups milk
1 teaspoon dried parsley	2 cups cubed Cheddar cheese
Pinch of salt	1/4 cup sour cream
3 to 4 cups cubed potatoes	sliced green onions for garnish, optional

DIRECTIONS

Melt 1 tablespoon butter in a large pot over medium heat; add ground beef, onion, carrots, and celery. Cook and stir until beef is browned and crumbly, 5 to 7 minutes.

Stir in basil and parsley. Add potatoes and broth and bring to a boil; reduce heat to low and simmer until potatoes are tender, 10 to 12 minutes.

Melt remaining 3 tablespoons butter in a small saucepan over medium heat. Add flour and whisk until smooth, about 1 minute. Gradually whisk in milk; simmer and stir until sauce is thick and smooth.

Stir sauce into soup, stirring constantly. Bring to a boil; reduce heat to low and stir in cheese until melted. Add sour cream; stir until just heated through.

Serve hot, garnished with sliced green onions. Enjoy!

Garnish with classic burger toppings. Diced pickles, crumbled bacon, or crispy onions will all taste great.

