

Choco Fever Dream

Cheeseburger Soup – Easy Comfort Food Recipe

15 min Prep time	**30 min** Cook time	**45 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Soup Base

- [ ] 1 lb ground beef
- [ ] 4 cups low-sodium beef broth
- [ ] 2 medium potatoes, diced
- [ ] 1 carrot, diced
- [ ] 2 celery stalks, diced
- [ ] 1 onion, finely chopped
- [ ] 2 cloves garlic, minced
- [ ] 1 tbsp olive oil
- [ ] 1 tsp smoked paprika
- [ ] ½ tsp black pepper

Cheese Mix

- [ ] 2 cups sharp cheddar cheese, grated
- [ ] ¼ cup half-and-half or milk
- [ ] 1 tbsp butter (optional) for extra richness

Instructions

1. Heat olive oil in a large pot over medium heat; add onion and garlic, sauté until fragrant and translucent.
2. Add the ground beef, breaking it up with a spoon. Brown it thoroughly, letting it develop a caramel crust—this is where the flavor deepens.
3. Stir in smoked paprika, pepper, and a splash of broth to deglaze, scraping up any browned bits.
4. Pour in the remaining beef broth, then add potatoes, carrots, and celery. Bring to a gentle boil, then reduce to a simmer and cook until the veggies are tender, about 15-20 minutes.
5. Lower the heat, whisk in the half-and-half, then gradually stir in the grated cheddar until it melts into a silky, glossy soup. Adjust seasoning and serve hot.

Nutrition per serving

420 kcal	28 g	28 g	24 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the soup thickens too much, add a little extra broth or milk to reach your desired consistency.
- For extra depth, simmer a small piece of bacon or turkey ham before adding the broth, then discard before serving.
- A dash of Worcestershire sauce at the end lifts the umami and ties the flavors together.