

Choco Fever Dream

Cheesy Beef Soup

A hearty, cheesy broth packed with beef and soothing cheese, perfect for cozy evenings.

20 min Prep time	**30 min** Cook time	**50 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 lb beef chuck, cut into 1-inch cubes
- [ ] 2 medium potatoes, peeled and diced
- [ ] 1 cup sharp cheddar cheese, grated
- [ ] 1/2 cup heavy cream
- [ ] 1 large onion, diced
- [ ] 2 cloves garlic, minced
- [ ] 4 cups low-sodium beef broth
- [ ] 2 tbsp olive oil
- [ ] 1 tsp fresh thyme leaves
- [ ] Salt and black pepper to taste

Optional Add-Ins

- [ ] 1 celery stalk, sliced
- [ ] 1 carrot, diced
- [ ] A handful of spinach for extra greens

Instructions

1. Pat the beef dry, then toss with a pinch of salt and pepper.
2. Heat olive oil in a large pot over medium-high heat; brown the beef in batches until a deep crust forms, about 4-5 minutes per batch.
3. Remove the beef, add onion (and optional celery/carrot) to the pot, sauté until translucent, then stir in garlic for 30 seconds.
4. Return beef to the pot, add potatoes, broth, and thyme; bring to a gentle boil, then reduce heat and simmer 20 minutes, or until potatoes are tender.
5. Lower the heat, stir in the grated cheddar until melted, then slowly whisk in the heavy cream; avoid boiling once the cream is added.
6. Taste, adjust seasoning, ladle into bowls, garnish with extra thyme or a sprinkle of cheese, and serve hot.

Nutrition per serving

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

Tips & notes

- For deeper flavor, simmer the broth with a bay leaf and discard before serving.
- If the soup seems thick, thin with a splash of extra broth or milk.
- Stir gently after adding cheese to keep the texture smooth.