



## CHEESEBURGER SOUP

This soup is insanely delicious!

### Ingredients

½ pound ground beef (use 1 pound)  
¾ cup chopped onion  
¾ cup shredded carrots  
¾ cup diced celery  
1 teaspoon dried basil  
1 teaspoon dried parsley flakes  
4 tablespoons butter, divided  
3 cups chicken broth  
4 cups peeled and diced potatoes  
¼ cup all purpose flour  
2 cups of Velveeta processed cheese cubed (I used 16 ounce)  
1½ cups milk  
¾ teaspoon salt  
¼ to ½ teaspoon pepper  
¼ cup sour cream

### Instructions

Brown the ground beef in 3 quart saucepan. Drain and set aside.

In the same saucepan add 1 T butter and add onion, shredded carrots, parsley flakes, basil and celery. Saute until tender.

Add the broth, potatoes and beef and bring to a boil. Reduce heat, cover and simmer 10-12 minutes or until potatoes are tender.

In small skillet melt remaining butter (3 T) and add the flour. Cook and stir for 3-5 minutes or until bubbly. Add to the soup and bring to a boil. Cook and stir for 2 minutes. Reduce heat to low.

Stir in the cheese, milk, salt and pepper. Cook and stir until cheese melts. Remove from heat and blend in sour cream.

[Larry Kenneth Griggs](#) shared [Tonja Busch's photo](#).