

C H E E S E B U R G E R S O U P

A soup made with simple ingredients and minimal prep time, this soup is perfect for those cold crisp days

Ingredients:

- 1 LB Lean Ground Meat
- 2 Medium Potatoes
- 1 Sweet Potato
- 1 Medium Onion
- 2-3 Chopped Carrots
- 2-3 Stalks of Celery
- 1 Container Beef / Chicken Broth
- Onion Powder
- Garlic Powder
- Salt / Pepper
- 1 Cup Cheddar Cheese
- 2 Cup Heavy Cream
- 3 TBLS Potato Starch (optional)



Instructions:

1. In a 4-Quart Dutch Oven over medium heat sauté chopped celery & onion until tender and onions are translucent. Add Ground Meat & spices (onion powder, garlic powder, salt/pepper.) **Cook until meat is no longer pink.**
2. Drain fat (if needed); Add cubed potatoes, sweet potatoes & carrots. Add Broth into Dutch Oven until Potatoes and carrots are covered. Boil until tender.
3. Add cream. Mix
4. In a small separate container ADD 3 TBSP Water & 3 TBSP of potato starch. Stir and pour into dutch oven. **(optional if you want thicker)**
5. Add Shredded Cheddar Cheese, Stir until combined. Simmer until desired thickness. 15-10 mins

Serve & Enjoy!

KITCHEN NOTES:

To save on dishes, this recipe is made entirely in one pot.

Chop the onion, carrots, and celery with your Ninja Full Kitchen System, then sauté the veggies. Add the ground beef and spices, and cook until the meat is browned. While the meat cooks, chop the potatoes and sweet potato by hand.

Once the meat is done, add the potatoes and your liquid of choice — beef broth, chicken broth, or water with bouillon cubes all work well. Cook until the potatoes are fork-tender.

Stir in the cream, cheese, and potato or corn starch (optional, for a thicker consistency). Let simmer for 10 minutes, or until it reaches your desired thickness.

THANK YOU!

Thank you for supporting my small kitchen creations. I hope this cheeseburger soup becomes a go-to recipe in your home the same way it is in mine. Be sure to let me know what you think ! I always love hearing how it turned out for you and any little tweaks you made to make it your own.

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