



SO GOOD CHEESEBURGER SOUP

INGREDIENTS

- 1 pound ground beef
- 3/4 cup chopped onion
- 3/4 cup shredded carrots
- 3/4 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
- 1/4 cup all purpose flour
- 2 cups of Velveeta processed cheese cubed I used 16 ounce or- 2 cups shredded cheddar cheese
- 1 1/2 cups milk
- 3/4 teaspoon salt
- 1/4 to 1/2 teaspoon pepper
- 1/4 cup sour cream

DIRECTIONS

1. Brown the ground beef. Drain and set aside.
2. In the same saucepan add 1 T butter and add onion, shredded carrots, parsley flakes, basil and celery. Sauté until tender.
3. Add the broth, potatoes and beef and bring to a boil. Reduce heat, cover and simmer 10-12 minutes or until potatoes are tender.
4. 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.
5. Stir in the cheese, milk, salt and pepper. Cook and stir until cheese melts. Remove from heat and blend in sour cream.



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SHOPPING LIST

Onion
Shredded carrots
Celery
Dried basil
Dried parsley flakes
Butter divided
Chicken broth
Diced potatoes
All purpose flour
Velveeta, 16 ounce or- 2 cups
shredded cheddar cheese
Milk
Salt
Pepper
Sour cream

SIDE OPTIONS

Spinach Dip
Parmesan Bread Sticks
Side Salad