

\* People enjoyed @ BUNCO \*

YIELD: 6 SERVINGS TOTAL TIME: 45 MINUTES PREP TIME: 15 MINUTES  
COOK TIME: 30 MINUTES

## BACON CHEESEBURGER SOUP

Bacon Cheeseburger Soup is a hearty and creamy take on America's favorite cheeseburger. The soup is full of flavor, easy to make and comforting.



### INGREDIENTS:

- 12 slices of bacon, chopped
- 1 pound ground beef
- 4 tablespoons unsalted butter
- 1 medium sweet onion, chopped - use one for double batch
- 1 cup shredded carrots
- 1 cup diced celery
- 1-3/4 pounds (about 4 cups) cubed peeled potatoes - I used Yukon Gold -
- 3-4 cups chicken broth
- 1/2 teaspoon red pepper flakes
- 1 teaspoon dried parsley flakes (didn't use)
- 1 teaspoon dried basil
- 1 teaspoon dried oregano
- 3/4 teaspoon salt
- 1/2 teaspoon pepper
- 1 cup whole milk or heavy cream
- 1/2 cup sour cream
- 16 ounces cheddar cheese, grated (I used mild -n- Sharp cheddar ~ 1 bag of each)
- Fresh parsley for garnish (didn't use)

### DIRECTIONS:

1. In a large sauce pan or dutch oven, over medium-high heat, fry the bacon until crisp. Remove bacon and set aside, leaving 1/4 of the drippings in the pot.
2. Add the beef to the pot, don't move it or break it for 3-4 minutes, so it gets nice and brown. Start crumbling the beef and cook until browned and no longer pink. Drain and set aside.
3. Reduce heat to medium low, add the butter and once melted, add diced onion. Cook until tender, about 5 minutes.

4. Add the rest of the veggies: carrots, celery and potatoes. For extra flavor, cook the veggies for 7-10 minutes until tender or proceed to adding the chicken broth.
5. Add 3 cups of chicken broth and the dried herbs: red pepper flakes, parsley, basil and oregano. Season with salt and pepper.
6. Stir and add back in the beef, stir and if the soup is too thick, add one more cup of broth. Bring to a boil. Reduce heat and simmer, covered, until potatoes are tender, 10-12 minutes. (took longer than this)
7. Reduce heat to low. Stir in sour cream and heavy cream. Taste and adjust for salt and pepper. (added a lil more salt)
8. Turn of the heat and stir in the cheese until it melts.
9. Stir in 3/4 of the bacon.
10. Serve garnished with the remaining bacon and fresh parsley. (didn't do this <sup>step</sup> ~~step~~)

**NUTRITION INFORMATION** Yield: 6 servings, Serving Size:

Amount Per Serving: Calories: ~~404~~ **Calories**

(Nutriton information provided is an estimate and will vary based on cooking methods and brands of ingredients used.)

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