

Crock Pot Bacon Cheeseburger Soup

Prep time

20 mins

Cook time

5 hours

Total time

5 hours 20 mins

Crock Pot Bacon Cheeseburger Soup is a super easy recipe to make right in your slow cooker and will hit the spot any time of the year!

Author: Ashley

Recipe type: Dinner

Cuisine: American

Serves: 6-8

Ingredients

- 10 oz bacon, cooked and crumbled
- 1.5 pounds ground beef
- 3 cloves garlic, minced
- ¾ cup white onion, diced
- ⅛ teaspoon Salt
- ¼ teaspoon Pepper
- ½ of a (28 oz) can [Tuttorosso](#) diced tomatoes
- 4 cups chicken stock
- 2 cups water
- ¼ cup flour
- ½ cup heavy cream
- 3 teaspoons [Worcestershire](#) sauce
- 4 cups shredded sharp cheddar cheese
- 1 lb medium shells pasta or other similar pasta (elbows would work)
- Additional cheese, crumbled bacon, and sour cream (optional), for garnish



Instructions

1. In a large [skillet](#), add the ground beef and onion and saute/brown until meat is no longer pink. Break up the beef with a wooden spoon as it cooks. Add garlic and saute until fragrant, about one or two minutes, then season with salt and pepper.
2. Drain excess grease from the pan.
3. Add ground beef to [crock pot/slow cooker](#) (mine is 6 quarts).
4. Add in half of the can of the tomatoes (don't drain - try to get half the juice as well), water, worrcestershire sauce, and chicken stock. Stir.
5. Add in the cooked bacon. Stir.
6. Cook on low for 5 hours.
7. Thirty minutes before serving: Whisk together the heavy cream and flour in a small bowl until no clumps remain (this is to thicken the soup).
8. Whisk this into the soup.
9. Add in the cheese and stir until it's melted. Cook on low for 25-30 additional minutes.
10. While that's cooking, bring a large pot of salted water to a boil. Add in the pasta and cook according to instructions on box. Drain and add to slow cooker. Stir to combine.
11. Serve the soup hot with extra cheese and bacon crumbles (and sour cream or chopped up dill pickles if you're feeling adventurous!) on top of each bowl.

***Leftovers will thicken a lot as they sit in the fridge. To reheat, add a little water or extra chicken stock.**

Recipe by Wishes and Dishes at <https://wishesndishes.com/crock-pot-bacon-cheeseburger-soup/>