

# Slow Cooker Cheeseburger Soup

Ultra creamy cheeseburger soup made in the crock pot! Everyone will beg you for this recipe!



Prep Time

25 mins

Cook Time

8 hrs

Total Time

9 hrs 45 mins

Course: Soup Cuisine: American Keyword: cheeseburger soup  
Servings: 8 Calories: 385kcal Author: Sarah Olson



5 from 16 votes

## Equipment

- Slow Cooker- 6 quart or larger

## Ingredients

- 1 lb. ground beef browned and drained
- 2 russet potatoes diced
- 2 carrots, peeled and diced
- 3 celery stalks peeled and diced
- 1 white onion diced
- 1/2 tsp. salt
- 1/4 tsp. pepper
- 2 tsp dried basil
- 1/2 tsp. garlic powder
- 3 cups chicken broth
- 1 lb. Velveeta cheese (add towards the end of the cooking time)
- 8 oz. cream cheese (add towards the end of the cooking time)

## Instructions

1. (note before starting this recipe, the total slow cooking time is 8 hours, the Velveeta cheese and cream cheese are added at the 7th hour and cooked for 1 more hour)
2. Add the cooked beef, potatoes, carrots, celery, onion, salt, pepper, basil, garlic powder and chicken broth. DO NOT add Velveeta cheese and cream cheese yet.
3. Cover and cook and LOW for 7 hours without opening the lid during the cooking time.
4. Cut the velveeta cheese and cream cheese into cubes, add to the soup in the slow cooker. Stir to get the cubes into the soup (they won't melt straight away).
5. Cover and cook for one more hour on low.
6. Stir until the cheeses are blended into the soup. Serve and enjoy!

## Notes

Nutritional values are approximate. If you require a special diet, please use your own calculations. Values below are for 1/8 of the recipe.

## Nutrition

Calories: 385kcal | Carbohydrates: 21g | Protein: 26g | Fat: 21g | Saturated Fat: 11g | Cholesterol: 91mg | Sodium: 1495mg | Potassium: 821mg | Fiber: 1g | Sugar: 7g | Vitamin A: 3555IU | Vitamin C: 11.6mg | Calcium: 390mg | Iron: 2.4mg

Slow Cooker Cheeseburger Soup <https://www.themagicalslowcooker.com/slow-cooker-cheeseburger-soup/>