

## COZY CROCKPOT HAMBURGER POTATO SOUP

### Ingredients:

- 4 large carrots, sliced
- 3 celery stalks, chopped
- 4 large potatoes, peeled and diced
- 1 large onion, chopped
- 1 tbsp minced garlic
- 1 lb ground beef
- 4 cups chicken or beef broth
- 1 tsp paprika
- 1 tsp dried parsley
- 1 tsp dried thyme
- Salt & pepper to taste
- 1 cup heavy cream
- 2 cups shredded cheddar
- 1 cup milk
- 2 tbsp cornstarch + 2 tbsp water (if you like it thicker)
- Fresh parsley & extra cheese for topping

### Instructions:

- Brown the beef in a skillet over medium heat.
- Drain the grease, then toss in the chopped onion and garlic. Let it all soften for about 5 minutes—until it smells amazing.
- Dump everything into the crockpot—the beef mix, potatoes, carrots, celery, broth, herbs, and spices. Give it a quick stir.
- Let it do its thing. Low for 6–8 hours or high for 3–4 until your veggies are soft.
- Stir in the creamy stuff: milk, cream, shredded cheese. If you want it thicker, mix the cornstarch and water together first and then add that in too.
- Let it melt together for 15–20 more minutes on low. Stir now and then if you're nearby.
- Serve with love (and maybe crusty bread), even better with my **Sourdough Cheddar Biscuits** (grab the recipe in the Free Resources section on my site at [nurture-nook.com](http://nurture-nook.com) if you wanna try them too!)



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