



Creamy Potato and Hamburger Soup



Ingredients:

- 1 ½ pounds lean ground beef
- 1 medium white onion peeled and diced
- 1 large garlic clove minced
- 6 cups of chicken broth
- 6 cups of peeled & diced Russet potatoes
- 2 cups of your favorite frozen vegetable mix
- 3 teaspoons dried basil
- 2 teaspoons dried parsley flakes
- 1 ½ cups milk
- 2 tablespoons cornstarch
- 8 ounces Velveeta cheese cubed

Method:

1. In a large skillet, fry the ground beef and onions until the onions are soft and the ground beef browned. Drain the grease.
2. Fry the garlic until browned and fragrant. Add the beef mixture to the crockpot.
3. Add in the potatoes, broth, vegetables, basil, and parsley.
4. Cook in the crockpot on low for 6-8 hours, on high for 3-4.
5. Whisk the cornstarch into the milk, then whisk into the soup.
6. Add the Velveeta and let it melt, stirring occasionally. When it is melted in completely, spoon into bowls and serve.