



Slow Cooker Cheeseburger Soup



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)

Method:

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 over 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 will not 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!