

# Hamburger Soup

*Servings:* 6 servings

*Prep Time:* 15 mins    *Cook Time:* 50 mins    *Total Time:* 1 hr 5 mins

*This **easy hamburger soup recipe** is filled with savory **ground beef**, any variety of **frozen vegetables**, simple **seasonings**, and a delicious **creamy broth**.*



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## Ingredients

- 1 Tablespoon olive oil
- 1 Tablespoon butter
- 1 small yellow onion, diced
- 2 sticks celery, diced
- 1 pound ground beef, I use 85% lean
- Salt/pepper, to taste
- 4 cups chicken broth
- 2 cups beef broth
- 2 small russet potatoes, diced
- 1.5 cups frozen green beans, can sub broccoli florets
- 1 cup frozen corn
- 10 oz. cream of chicken soup, See Notes
- 1 teaspoon dried rosemary
- 1 teaspoon dried oregano
- 1 teaspoon dried thyme
- 1 Bay Leaf, optional

## Instructions

1. Heat the olive oil and butter in a 6-quart soup pot over medium-high heat. Add the onions and celery and saute until softened, about 3-4 minutes.
2. Add the chicken and beef broth. Bring to a gentle boil.
3. Season the uncooked ground beef with salt and pepper and drop bite sized balls into the broth. (You can roll them neatly or just break it into pieces and toss it in). Don't brown the beef before dropping into the soup.

4. Reduce heat to medium and add all remaining ingredients.
5. Simmer gently, partially covered, for about 25 minutes, until the potatoes are fork tender.
6. Add any additional salt/pepper as needed & serve!
7. **Note:** For brothier soup, you can add another can of creamy soup. You can also stir in some milk over low heat.

## Notes

\*Any variety of creamy condensed soup may be used such as Cream of Mushroom, Celery, or Broccoli.

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This soup pairs perfectly with my Easy Buttermilk Biscuits!

## Nutrition

Calories: **342kcal**, Carbohydrates: **24g**, Protein: **18g**, Fat: **20g**, Saturated Fat: **8g**, Cholesterol: **64mg**, Sodium: **987mg**, Potassium: **799mg**, Fiber: **3g**, Sugar: **3g**, Vitamin A: **441IU**, Vitamin C: **17mg**, Calcium: **75mg**, Iron: **3mg**

*Course:* Soup    *Cuisine:* American    *Author:* Stephanie