



12 Favorite Soup Recipes

Spoon-Ready Recipes You'll Love





Meet Alyssa

Welcome to my kitchen! I am Alyssa Rivers, published cookbook author of '**The Tried and True Cookbook**' and I am the foodie behind **The Recipe Critic**. This website launched in 2012 as a place to share my passion for cooking.

The Recipe Critic is home to thousands of recipes that have been tried, tested, and approved by the world's most honest critics...kids and families from all over the world.

My goal is to provide families with quick and easy meals that don't sacrifice taste. From slow cooker meals to one-pot meals, air fryer recipes, baked casseroles, grilled delights, and desserts galore, my recipes are everything that you need! Your family and guests will keep coming back for more!

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Ham and Potato Cheddar Soup



This hearty and delicious soup is full of ham, potatoes, veggies, and real cheddar cheese. It is so good and has become an instant favorite at our house!



PREP TIME
15 MIN



COOK TIME
15 MIN



TOTAL TIME
30 MIN



SERVINGS
6 SERVINGS

INSTRUCTIONS

- 1 In a large saucepan, combine the potatoes, chicken broth, carrot, and onion. Bring to a boil. Reduce heat and cover and cook for 10-15 minutes or until potatoes are tender.
- 2 Meanwhile, in another saucepan, melt butter. Stir in flour until smooth. Gradually add the milk, salt, and pepper. Bring to a boil and cook and stir for 2 minutes or until thickened. Stir the mixture into the potatoes and chicken broth. Stir in cheese until melted. Add ham and corn. Heat through.

INGREDIENTS

- ☐ 2 cups potatoes peeled and diced
- ☐ 2 cups chicken broth
- ☐ 1/2 cup carrot sliced
- ☐ 1/4 cup onion chopped
- ☐ 1/4 cup butter cubed
- ☐ 1/4 cup all-purpose flour
- ☐ 2 cups 2% milk
- ☐ 1/4 to 1/2 teaspoon salt
- ☐ 1/4 teaspoon pepper
- ☐ 2 cups sharp shredded cheddar cheese 8 ounces
- ☐ 1-1/2 cups ham cubed cooked
- ☐ 1 cup corn



"Wonderful! This was my first time making a soup like this and it turned out gorgeous and delicious!"

Stacy



"We all loved this and doubled the recipe for leftovers!"

Heather





Tomato Basil Soup



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Tomato basil soup is a healthy classic that's simple to make from scratch and full of flavor! It only takes just over half an hour. The whole family will enjoy it as the temperatures drop and the evenings become crisper.



PREP TIME
10 MIN



COOK TIME
25 MIN



TOTAL TIME
35 MIN



SERVINGS
6

INSTRUCTIONS

- 1 Add the oil, butter, and onion to a soup pot over medium-high heat. Sauté the onion for 5–7 minutes or until it's lightly browned.
- 2 Stir in the garlic and Italian seasoning, followed by the tomatoes and chicken broth.
- 3 Increase the heat to high and bring the soup to a boil. Reduce the heat and simmer for 8 minutes, covered, with the lid slightly ajar.
- 4 Blend the soup (I like to use an immersion blender) until it's smooth (you may want to let it cool a little bit first). Stir in the cream and basil and season with salt & pepper as needed.

INGREDIENTS

- ☐ 1 tablespoon olive oil
- ☐ 2 tablespoons butter
- ☐ 1 medium onion (chopped)
- ☐ 1 clove garlic (minced)
- ☐ 1 dash Italian seasoning
- ☐ 2 (28 fluid ounce) cans whole San Marzano tomatoes (with juices)
- ☐ 1.5 cups chicken or vegetable broth
- ☐ 1/2 cup heavy cream (or to taste)
- ☐ 12 leaves fresh basil (torn)
- ☐ Salt & pepper (to taste)



"I've made this sooo many times and can't say enough about how wonderful this recipe is!"

Joy



"This is my go to tomato and basil soup recipe! I use almond milk rather than heavy cream due and it's still just as delicious!"

Kelsey

Tips and Serving Suggestions

Can I Use Dried Basil? I recommend fresh for this soup if you can get your hands on it, but the rule is that 2 teaspoons of fresh basil = about 1 teaspoon of dried basil. I'd start with 1 teaspoon, taste the soup, and then add more if necessary.

Adjust Flavor: If you find the soup is a little too tart for your liking, add a little bit of sugar (it's an old trick). Start with 1/2 teaspoon.

Serve With: You can't go wrong with some crusty bread (sourdough or French bread are my favorites), or try Grilled Cheese Pull Aparts! A normal grilled cheese sandwich is delicious as well. Some fresh parmesan cheese grated over top would also taste heavenly.

Crack Chicken Soup



All it takes is one bite to obsess over this crack chicken soup! It's loaded with shredded chicken, bacon, ranch seasonings, and all of your favorite creamy crack-inspired flavors!



PREP TIME
10 MIN



COOK TIME
20 MIN



TOTAL TIME
30 MIN



SERVINGS
8 PEOPLE

INSTRUCTIONS

- 1 Heat a large pot over medium high heat and cook the diced bacon. Remove the cooked bacon from the pot and set aside.
- 2 Add the butter, onion, celery, and carrots. Sauté the vegetables until they are softened, about 5 minutes. Add the garlic to the pot and sauté for just a minute.
- 3 Add the chicken broth, ranch packet, pepper, parsley, shredded chicken, sour cream, cream cheese, and cooked bacon. Cook and stir continually until the cream cheese melts into the soup evenly.
- 4 Add in the cheddar cheese and spinach, cook until the spinach has wilted and the cheese is melted.
- 5 Serve soup with additional cheddar cheese and chopped green onions. Salt and pepper to taste.

INGREDIENTS

- ☐ 1 cup bacon, diced
- ☐ 2 tablespoons unsalted butter
- ☐ 1 yellow onion, diced
- ☐ 2 ribs celery, diced
- ☐ 2 large carrots, diced
- ☐ 2 cloves garlic, minced
- ☐ 6 cups chicken broth
- ☐ 1 pkg dry ranch dressing
- ☐ 1 teaspoon black pepper
- ☐ 2 teaspoons parsley
- ☐ 4 cups cooked shredded chicken
- ☐ 1 cup sour cream
- ☐ 8 ounces cream cheese, cubed
- ☐ 2 cups shredded cheddar cheese, plus more for garnish
- ☐ 2 cups baby spinach
- ☐ Green onion, chopped for garnish



"I made this soup and it was absolutely delicious. I added a little bit more spinach to my batch and I absolutely loved it."

Ashia

Can I Cook it in a Crockpot or Instant Pot?

Crockpot Crack Chicken Soup: Before adding your ingredients to the slow cooker, go ahead and brown the bacon and sauté the veggies. Once cooked, add those to your slow cooker along with all of the other ingredients except for the sour cream, spinach, and cheddar cheese. Those ingredients you'll add before serving. You can also use raw chicken breasts because they will fully cook in the crockpot. Cover and cook on low for 4-5 hours. 20 minutes before serving, stir in the sour cream, spinach, and cheddar cheese. Shred the chicken and enjoy!

Instant Pot Crack Chicken Soup: To cook this in the instant pot, sauté the bacon and veggies right in the instant pot on the "sauté" mode. Then, add in the rest of the ingredients except for the sour cream, spinach, and cheddar cheese. You can also use raw chicken breasts because they will fully cook in the instant pot. Cook on "manual" mode for 25 minutes. Then, do a slow release. Stir in the sour cream, spinach, and cheddar cheese. Shred the chicken and enjoy!



Jalapeño Popper Soup



A classic appetizer made into a hearty soup! Creamy, cheesy, and packed with potatoes, jalapeños, and bacon, this jalapeño popper soup is the perfect comfort food for lower temperatures.



PREP TIME
15 MIN



COOK TIME
40 MIN



TOTAL TIME
55 MIN



SERVINGS
6 PEOPLE

INSTRUCTIONS

- 1 In a large Dutch oven or pot add the bacon and cook over medium-high heat. Reserve the bacon grease.
- 2 Add the jalapeños and onions to the pot and cook for about 3 to 4 minutes, or until tender.
- 3 Stir in the fresh garlic and cook an additional 30 seconds.
- 4 Add the flour and stir to create a paste.
- 5 Pour in the chicken broth and half and half. Continually whisk until mixed well.
- 6 Add the chopped potatoes. Heat over medium-high heat, and bring the soup to a boil. Reduce the heat to medium-low and simmer for about 25–30 minutes, or until the potatoes are fork-tender. Stir the soup occasionally while it simmers.
- 7 Remove the pot from the heat then add the cream cheese and shredded cheese. Stir until the cheeses are melted and combined.
- 8 Season with salt and pepper to taste.
- 9 Garnish with desired toppings and serve warm!

INGREDIENTS

- ☐ 1 pound bacon, chopped
- ☐ 4 to 6 jalapeño peppers, deseeded and diced
- ☐ 1/2 cup onion, diced
- ☐ 2 teaspoons garlic, minced
- ☐ 1/2 cup all-purpose flour
- ☐ 6 cups low-sodium chicken broth
- ☐ 3 cups half-and-half
- ☐ 6 Yukon gold potatoes, peeled and chopped into 1 inch-pieces
- ☐ 8 ounces cream cheese, softened and cut into pieces
- ☐ 2 cups cheddar cheese, shredded
- ☐ Kosher salt, to taste
- ☐ Freshly ground black pepper, to taste
- ☐ Toppings: sliced jalapeños, bacon, and green onion, shredded cheese for garnish



“Delicious!!! I added some bay leaves and oregano because I love to incorporate herbs any chance I can get. Thanks for this recipe, it is now a family staple!”

McKenna

Storing Leftover Jalapeño Popper Soup

In the Refrigerator: Transfer soup to an airtight container or bag and store for up to 4 days. Reheat over the stove on medium heat, stirring frequently until warmed through.

In the Freezer: Transfer jalapeño popper soup to an airtight freezer bag, leaving enough space for it to expand. Freeze for up to 2 months. Thaw overnight in the fridge before reheating.



Cowboy Hamburger Soup



Experience the wild west in a bowl with this Cowboy Hamburger Soup recipe! This comforting blend features seasoned ground beef, veggies, and a touch of Tex-Mex, simmered to perfection in a hearty beef broth.



PREP TIME
10 MIN



COOK TIME
20 MIN



TOTAL TIME
30 MIN



SERVINGS
12

INSTRUCTIONS

- 1 Add the olive oil to a large stock pot and heat over medium-high heat. Add the onions, carrots, and celery and cook until tender.
- 2 Add the ground beef and cook until no longer pink.
- 3 Next, add garlic, cumin, chili powder, oregano, salt, and pepper. Stir and cook for 1–2 minutes.
- 4 Stir in the canned tomatoes, chili beans, corn, green beans, and potatoes in the pot, then cover with the beef broth.
- 5 Bring to a boil, then reduce to a simmer. Cover and simmer for 15 minutes or until the potatoes are tender.
- 6 Garnish with fresh chopped cilantro or parsley and enjoy!

INGREDIENTS

- ☐ 2 tablespoons olive oil
- ☐ 1 small onion, finely diced
- ☐ 3 carrots, peeled and thinly sliced
- ☐ 2 celery sticks, thinly sliced
- ☐ 2 pounds ground beef
- ☐ 3 cloves garlic, minced
- ☐ 2 teaspoons cumin
- ☐ 1 teaspoon chili powder
- ☐ 1 teaspoon oregano
- ☐ 1 1/2 teaspoons Kosher salt, or to taste
- ☐ 1/2 teaspoon ground black pepper, or to taste
- ☐ 14 ounces canned diced tomatoes, with juice
- ☐ 14 ounces canned diced tomatoes with green chilies
- ☐ 14 ounces canned chili beans, with juice
- ☐ 14 ounces canned corn, drained and rinsed
- ☐ 14 ounces canned green beans, drained and rinsed
- ☐ 3 Yukon gold potatoes, peeled and chopped
- ☐ 4 cups beef broth
- ☐ Cilantro or parsley, for garnish



"Really tasty soup."

Jerry

Tips and Variations

Use Different Vegetables: Switch this soup up easily by using different vegetables! Some that I like to add in are bell peppers, chopped zucchini, or peas!

Turn up the Heat: Red pepper flakes, cayenne pepper, or even tabasco sauce garnished on top would make it spicy!

Switch Up the Beans: I love the chili beans in this recipe because of the tomato sauce they come in. It adds so much flavor but feel free to use black or pinto beans.

Crockpot Cowboy Hamburger Soup: Before adding your ingredients to the slow cooker, go ahead and brown your meat and sauté your onions in two tablespoons of oil. Once cooked, add those to your slow cooker along with all of your other ingredients and cook on low for 4–5 hours.

Instant Pot Cowboy Hamburger Soup: To cook this in the instant pot, add your meat and onions and sauté with two tablespoons of oil until the meat is browned and the onions are translucent. Then, add in the rest of the ingredients and cook on "manual" for 20 minutes. Then, do a slow release.



Marry Me Chicken Soup



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Fall in love with the creamy, comforting flavors in this marry-me chicken soup! It's loaded with shredded chicken and tender noodles in a rich and creamy soup base. The irresistible flavors from the sun-dried tomatoes, garlic, and parmesan cheese take this soup over the top!



PREP TIME
20 MIN



COOK TIME
10 MIN



TOTAL TIME
30 MIN



SERVINGS
4 PEOPLE

INSTRUCTIONS

- 1 Heat the olive oil in a large pot over medium heat. Add the onion and garlic and sauté for 3–4 minutes until softened and fragrant.
- 2 Stir in the tomato paste and cook for 1 minute.
- 3 Add the chicken broth, cooked chicken, paprika, and Italian seasoning. Stir to combine.
- 4 Stir in the sun-dried tomatoes and noodles. Cook over medium-high heat until the noodles soften, about 10 minutes.
- 5 Stir in the heavy cream, parmesan cheese, and spinach. Heat until the cheese melts and the spinach has wilted.
- 6 Season with salt and pepper to taste. Garnish with red pepper flakes and additional parmesan cheese and enjoy!

INGREDIENTS

- ☐ 1 tablespoon olive oil
- ☐ 1/2 onion, diced
- ☐ 2 teaspoons minced garlic
- ☐ 2 tablespoon tomato paste
- ☐ 4 cups chicken broth
- ☐ 3 cups shredded cooked chicken, I used rotisserie chicken
- ☐ 1 teaspoon paprika
- ☐ 2 teaspoons dried Italian seasoning
- ☐ 1/2 cup sun-dried tomatoes, drained and chopped
- ☐ 8 ounces dry egg noodles
- ☐ 1 cup heavy cream
- ☐ 1 cup grated parmesan cheese
- ☐ 3 cups fresh baby spinach
- ☐ 1 teaspoon salt, more to taste
- ☐ 1/4 teaspoon pepper
- ☐ Red pepper flakes, optional for garnish



*"Omg. Sooo good. Definitely
5 stars"*

Sherry

Tips and Variations

Pasta: We love egg noodles in this recipe, but feel free to use any kind of pasta you like! I'd recommend using smaller noodles like small shells or ditalini noodles.

Sun-Dried Tomato Substitutions: Sun-dried tomatoes are a signature ingredient in "marry me" recipes so I highly recommend using them. If you can't find them, then try using canned stewed tomatoes or canned diced tomatoes.

Basil: Garnish with fresh basil for a pop of color and flavor!

Add a Little Heat: Bring more heat to the dish by sprinkling in extra red pepper flakes! I love extra red pepper flakes in my bowl!



White Lasagna Soup



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With its hearty mix of chicken, noodles, white beans and cheese, it's a guaranteed crowd-pleaser. Deconstructed white lasagna in a satisfying soup!



PREP TIME
15 MIN



COOK TIME
45 MIN



TOTAL TIME
1 HR



SERVINGS
8 SERVINGS

INSTRUCTIONS

- 1 Season the diced 1 pound boneless skinless chicken breast, with 1 teaspoon salt and $\frac{1}{2}$ teaspoon pepper, and heat the 1 tablespoon olive oil in a large pot over medium-high heat.
- 2 Add the seasoned chicken to the pot and cook until the chicken is seared on all sides, it doesn't need to be cooked all the way through. Remove the chicken and set aside.
- 3 To the same pot, add 1 small yellow onion diced, and cook until the onion is tender, about 3 minutes. Add in 3 teaspoons minced garlic, and cook for another minute.
- 4 Add 3 tablespoons unsalted butter to the pot and melt, whisk in 3 tablespoons all-purpose flour to create a paste or roux. Slowly pour in 6 cups chicken broth and 2 cups heavy cream one cup at a time, whisking continually to keep the roux from breaking.
- 5 Once the liquid is incorporated add in the cooked chicken, $1\frac{1}{2}$ tablespoons Italian seasoning, 1 teaspoon red pepper flakes, 1 (10-ounce) can cannellini beans, and 8 ounces lasagna noodles. Bring to a gentle boil, reduce heat to low, and cover. Cook until the pasta is al dente, stirring periodically.
- 6 Once the pasta is cooked, add 3 ounces fresh spinach, 1 cup shredded parmesan cheese, and $\frac{1}{2}$ cup shredded mozzarella cheese cook until the spinach is wilted, and season with Salt and pepper to taste.
- 7 Serve with additional cheese on top.

INGREDIENTS

- ☐ 1 pound boneless skinless chicken breast, diced into 1-inch pieces
- ☐ 1 teaspoon salt
- ☐ $\frac{1}{2}$ teaspoon pepper
- ☐ 1 tablespoon olive oil
- ☐ 1 small yellow onion diced, about 1 cup
- ☐ 3 teaspoons minced garlic, about 3 cloves
- ☐ 3 tablespoons unsalted butter
- ☐ 3 tablespoons all-purpose flour
- ☐ 6 cups chicken broth
- ☐ 2 cups heavy cream
- ☐ $1\frac{1}{2}$ tablespoons Italian seasoning
- ☐ 1 teaspoon red pepper flakes, optional
- ☐ 1 (10-ounce) can cannellini beans, drained
- ☐ 8 ounces lasagna noodles, broken into pieces, about 10 noodles
- ☐ 3 ounces fresh spinach, chopped, about 2 heaping cups
- ☐ 1 cup shredded parmesan cheese
- ☐ $\frac{1}{2}$ cup shredded mozzarella cheese
- ☐ Salt and pepper to taste

EQUIPMENT

- ☐ 1 Large Pot

Tips and Variations

Change the Protein: You can use Italian sausage instead of the chicken, when you cook it you won't need to season with salt and pepper.

Different Noodles: You can use other noodles instead of the lasagna noodles. Tortellini would be great with this recipe!

Making the Roux: When adding the liquids to the flour paste mixture (roux), pour them in slowly and keep whisking while you do. If you pour the liquid onto the roux too fast, it will "break" and look chunky rather than smooth.

Consistency: You can add more chicken broth to the recipe if you prefer more liquid in your soup.

Crock Pot Crack Potato Soup



This crock pot crack potato soup is the best and easiest soup you will ever make! It's loaded with creamy cheese, potatoes, and savory bacon, all seasoned to perfection! Your family will love how it tastes!



PREP TIME
15 MIN



COOK TIME
3 HRS



TOTAL TIME
3 HRS 15 MIN



SERVINGS
6 PEOPLE

INSTRUCTIONS

- 1 Combine 1 (32-ounce) bag frozen diced potatoes, 4 cups chicken broth, 1 (10.5-ounce) can cream of chicken soup, 8 ounces cream cheese, softened and cubed, 1 (1-ounce) package dry ranch dressing mix, ½ teaspoon pepper, ½ teaspoon onion powder, and 1 cup of the 1¼ cups cooked bacon, in a 6-quart slow cooker.
- 2 Cover and cook on LOW for 5-6 hours or HIGH for 2-3 hours.
- 3 15 minutes before serving, stir the soup to incorporate the cream cheese into the soup. Pour in 1 cup half and half and 2 cups shredded sharp cheddar cheese,. Cover and warm until melted.
- 4 Garnish with chopped green onion, shredded cheddar cheese, and additional ¼ cup bacon pieces, if desired.

INGREDIENTS

- ☐ 1 1/4 cups cooked bacon, chopped and divided
- ☐ 1 (32-ounce) bag frozen diced potatoes
- ☐ 4 cups chicken broth
- ☐ 1 (10.5-ounce) can cream of chicken soup
- ☐ 8 ounces cream cheese, softened and cubed
- ☐ 1 (1-ounce) package dry ranch dressing mix
- ☐ 1/2 teaspoon pepper
- ☐ 1/2 teaspoon onion powder
- ☐ 2 cups shredded sharp cheddar cheese, extra for serving
- ☐ 1 cup half and half
- ☐ Green onion, chopped for garnish

EQUIPMENT

- ☐ Crock-Pot



"I made this using the stovetop directions tonight. It is very good! The whole family loved it. Very simple and easy to prepare. I will make this again."

Terri

Tips and Variations

Frozen Potatoes: I love the convenience of using frozen potatoes in this soup recipe! I prefer the frozen diced potatoes because of the texture they add to the soup! Feel free to use frozen shredded hashbrowns if you would like.

Chicken Broth: The potatoes absorb a lot of the chicken broth. If you prefer a thinner soup, add a splash of chicken broth!

Half and Half Substitute: Instead of half and half, any kind of milk will work! You can also use heavy cream if you want a rich, thick soup!



Mexican Street Corn Soup



Mexican street corn soup has all the incredible flavors of street corn in a warm, comforting, delicious soup. This soup has fresh corn, lots of cotija cheese, spices, cilantro, lime juice, and sour cream to make it smooth and creamy.



PREP TIME
10 MIN



COOK TIME
30 MIN



TOTAL TIME
40 MIN



SERVINGS
8 SERVINGS

INSTRUCTIONS

- 1 Heat 2 tablespoons vegetable oil in a large pot over medium-high heat. Add 1 medium yellow onion diced, 6 cups fresh corn kernels, 1 teaspoon salt, ½ teaspoon pepper, ½ teaspoon ancho chili powder, and ½ teaspoon chipotle seasoning. Cook until the corn is a little charred, about 5–8 minutes.
- 2 Add the 3 teaspoons minced garlic, to the pot and cook for another minute. Pour in the 4 cups vegetable broth, ⅔ cup grated cotija cheese, and ½ cup sour cream. Bring to a gentle boil, stirring occasionally.
- 3 Remove 2 cups of the corn from the soup and set aside. Blend the soup to a smooth consistency using an immersion or regular blender. Be careful pouring hot liquids into a blender.
- 4 If using a blender, pour the soup back into the pot. Add the reserved corn kernels back to the soup. Stir in the 2 tablespoons chopped cilantro and 2 tablespoons lime juice and serve.

INGREDIENTS

- ☐ 2 tablespoons vegetable oil
- ☐ 1 medium yellow onion diced, about 1 ½ cups
- ☐ 6 cups fresh corn kernels, about 8 cobs
- ☐ 1 teaspoon salt
- ☐ ½ teaspoon pepper
- ☐ ½ teaspoon ancho chili powder
- ☐ ½ teaspoon chipotle seasoning
- ☐ 3 teaspoons minced garlic, about 3 cloves
- ☐ 4 cups vegetable broth
- ☐ ⅔ cup grated cotija cheese
- ☐ ½ cup sour cream
- ☐ 2 tablespoons chopped cilantro
- ☐ 2 tablespoons lime juice



*“Great dish information.
Food is super delicious.”*

Oscar

Tips and Variations

Corn: Canned corn works for this recipe but I recommend using fresh corn.

Substitutions: You can use regular chili powder in place of ancho chili powder; similarly, chicken broth can be used instead of vegetable broth.

Spice: You can add more or less chili powder depending on how spicy you want this soup.

Topping: I like to garnish my soup with extra cotija cheese, lime wedges and fresh cilantro. You could also top with bacon, Mexican crema, and tajin.



Slow Cooker Pasta e Fagioli Soup



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Slow cooker Pasta e Fagioli soup is a rich and hearty Italian soup loaded with pasta, vegetables, beans, and lean ground beef. It's hearty, comforting, and oh so delicious!



PREP TIME
10 MIN



COOK TIME
7 HRS



TOTAL TIME
7 HRS 10 MIN



SERVINGS
10 PEOPLE

INSTRUCTIONS

- 1 Add olive oil to a large skillet and add in ground beef. Cook until browned and no longer pink.
- 2 Place the beef in a slow cooker along with the rest of the ingredients except for the beans and pasta.
- 3 Cook on low for 7–8 hours or high for 3–4 hours. 30 minutes before serving stir in beans and pasta.
- 4 Season with salt and pepper to taste. Discard bay leaves before serving.
- 5 Serve immediately while hot.

INGREDIENTS

- ☐ 1 tablespoon extra virgin olive oil
- ☐ 1 pound lean ground beef
- ☐ 2 whole carrots diced
- ☐ 4 celery stalks diced
- ☐ 1 medium onion diced
- ☐ 1 (28 ounce can) crushed tomatoes
- ☐ 2 (14.5 ounce can) beef broth
- ☐ 1 tablespoon Italian seasoning
- ☐ 2 whole bay leaves
- ☐ Salt and pepper to taste I added 1 tsp salt and 1/4 teaspoon pepper
- ☐ 1 (15 ounce can) cannellini beans, drained and rinsed
- ☐ 1 (15 ounce can) red kidney beans drained and rinsed
- ☐ 1 cup ditalini pasta uncooked

EQUIPMENT

- ☐ Crock-Pot
- ☐ Cuisinart Stainless Steel Chopper
- ☐ Instant Pot



"This is a great simple recipe for a tasty, filling meal! My husband also really enjoyed it"

Keriema





Cheeseburger Soup



Award Winning Cheeseburger Soup is a thick and hearty soup with lean, tender ground beef, shredded carrots, diced celery and potatoes in a warm and creamy cheese soup. This is an award winning soup and it is excellent!



PREP TIME
15 MIN



COOK TIME
30 MIN



TOTAL TIME
45 MIN



SERVINGS
6 PEOPLE

INSTRUCTIONS

- 1 Brown the ground beef in 3 quart saucepan. Drain and set aside.
- 2 In the same saucepan add 1 T butter and add onion, shredded carrots, parsley flakes, basil and celery. Saute until tender.
- 3 Add the broth, potatoes and beef and bring to a boil. Reduce heat, cover and simmer 10-12 minutes or until potatoes are tender.
- 4 In small skillet melt remaining butter (3 T) and add the flour. Cook and stir for 3-5 minutes or until bubbly. Add to the soup and bring to a boil. Cook and stir for 2 minutes. Reduce heat to low.
- 5 Stir in the cheese, milk, salt and pepper. Cook and stir until cheese melts. Remove from heat and blend in sour cream.

INGREDIENTS

- ☐ 1 pound ground beef
- ☐ 3/4 cup chopped onion
- ☐ 3/4 cup shredded carrots
- ☐ 3/4 cup diced celery
- ☐ 1 teaspoon dried basil
- ☐ 1 teaspoon dried parsley flakes
- ☐ 4 tablespoons butter divided
- ☐ 3 cups chicken broth
- ☐ 4 cups peeled and diced potatoes
- ☐ 1/4 cup all purpose flour
- ☐ 2 cups of Velveeta processed cheese cubed I used 16 ounce or- 2 cups shredded cheddar cheese
- ☐ 1 1/2 cups milk
- ☐ 3/4 teaspoon salt
- ☐ 1/4 to 1/2 teaspoon pepper
- ☐ 1/4 cup sour cream



"This was so easy and a great way to sneak in a ton of veggies. I doubled the veggies and added a few more. Whole family loved it!"

Sarah

Substitutions and Variations

Ground beef: The leaner the ground beef the better. Be sure to drain off any excess of grease before adding it back into the soup.

Potatoes: Russet potatoes are thick and strong. They usually don't go mushy in soups. Yellow and red potatoes will work too but try not to over cook them.

Cheese: Velveeta is a favorite for this soup. It will leave it thick and creamy. If you are not a fan of velveeta try shredded cheeses. The texture and thickness will be altered and have a thinner soup base.

Thickener: Cream cheese is a great way to substitute the sour cream. It will keep it rich and creamy and still have the thick texture you need.

Remove from heat: Before you add in your sour cream, remove the soup from heat. This will help prevent the sour cream from curdling when being stirred in.

Make bun croutons: cube a sesame seeded bun and cook them on a baking sheet in the oven for a few minutes. Watching them so they don't burn. Using the stove top with a skillet will also work until they are golden brown.

8 Can Chicken Taco Soup



You are going to fall in love with this quick and easy 8 Can Chicken Taco Soup recipe! It is the perfect dinner when there is no time to run to the grocery store but the family needs dinner, like, NOW. Grab these ingredients right out of your pantry and whip up a delicious and flavorful soup!



PREP TIME
10 MIN



COOK TIME
20 MIN



TOTAL TIME
30 MIN



SERVINGS
8 PEOPLE

INSTRUCTIONS

- 1 In a large pot add the diced tomatoes, corn, black beans, pinto beans, cream of chicken, chicken breast, green enchilada sauce, chicken broth, and homemade taco seasoning.
- 2 Bring to a boil and reduce to a simmer over medium heat. Let simmer for 5 minutes and serve with desired toppings.

INGREDIENTS

- ☐ 1 (15 ounce) can tomatoes, diced
- ☐ 1 (15 ounce) can corn, drained
- ☐ 1 (15 ounce) can black beans, rinsed
- ☐ 1 (15 ounce) can pinto beans, rinsed
- ☐ 1 (10 3/4 ounce) can cream of chicken soup
- ☐ 1 (12 ounce) can chicken breast, drained
- ☐ 1 (10 ounce) can green enchilada sauce
- ☐ 1 (15 ounce) can chicken broth
- ☐ 2 tablespoons (or 1 packet) taco seasoning

Optional Toppings

- ☐ Olives, sliced
- ☐ Avocado, diced
- ☐ Sour cream
- ☐ Tortilla strips
- ☐ Lime wedges



"My family absolutely loved this recipe. I used left over roasted chicken instead of canned, since I had it on hand. Five stars all the way."

Michele

Substitutions and Variations

Cook In Slow Cooker: You can definitely make this in a slow cooker! Follow the instructions for all of the ingredients, then put them in the slow cooker for 2-3 hours on low until warmed through. Then serve with your favorite toppings! So easy and full of flavor.

Favorite Toppings: I love adding fresh toppings after the soup has cooked because it adds that pop of flavor. Some of my favorites are guacamole, fresh cilantro, pico de Gallo, greek yogurt, shredded cheese, fresh diced onions, and jalapeños. You can get creative and add whatever you think your family will love!

Use Fresh Ingredients: If you are worried about the salt content or the flavor of using only canned ingredients, know that you can absolutely switch out any of the ingredients you like. This is a quick and easy recipe for when you are super short on time.

