

Cheeseburger Soup



Ingredients

- 1 Tbsp. Olive Oil
- 1 lb. Wingnut Acres Grass-fed Ground Beef
- 1 Medium Onion, diced
- 2 Medium Carrots, shredded
- 2 Stalks Celery, diced
- 1 tsp. Dried Basil
- 1 tsp. Dried Parsley
- 2 Tbsp. Butter
- 2 Cups Chicken Broth
- 4 Cups Potatoes, diced
- ¼ Cup Flour
- 8 oz. Cheddar Cheese, shredded
- 1 ½ Cups Whole Milk
- ¾ tsp. Real Salt
- ½ tsp. Pepper
- ¼ cup Sour Cream
- Dill or Sweet Pickle Chips

In a Dutch oven, drizzle olive oil and cook ground beef until barely browned. Add onions, carrots, celery, basil, parsley, and butter. Stir until butter is completely melted then sauté about 10 min.

Add broth and potatoes. Bring to a boil. Reduce heat; cover and simmer until potatoes are cooked, 10-12 minutes. Stir in flour until soup begins to thicken slightly. Reduce heat to low and add cheese, milk, salt, and pepper. Stir until cheese is melted. Blend in sour cream just before serving. Garnish bowls with pickle chips.