

## Cheeseburger Soup

- 1/2 lb. ground beef
- 4 T. butter, divided
- 3/4 c. chopped onion
- 3/4 c. shredded carrots
- 3/4 c. diced celery
- 1 tsp. dried basil
- 1 tsp. dried parsley flakes
- 1 3/4 lb. (about 4 c.) cubed peeled potatoes
- 3 cups chicken broth
- 1/4 cup shredded Velveeta
- 1-1/2 cups whole milk
- 3/4 tsp. salt
- 1/4 to 1/2 tsp. pepper
- 1/4 c. sour cream



In a large saucepan over medium heat, cook and crumble beef until no longer pink, 6-8 minutes; drain and set aside. In same saucepan, melt 1 tablespoon butter over medium heat. Sauté onion, carrots, celery, basil and parsley until vegetables are tender, about 10 minutes. Add potatoes, ground beef and broth; bring to a boil. Reduce heat; simmer, covered, until potatoes are tender, 10-12 minutes.

Meanwhile, in a small skillet, melt remaining butter. Add flour; cook and stir until bubbly, 3-5 minutes. Add to soup; bring to a boil. Cook and stir 2 minutes. Reduce heat to low. Stir in cheese, milk, salt and pepper; cook until cheese melts. Remove from heat; blend in sour cream.