

Bubbie's Space

Simple Recipes ♥ Bold Flavors ♥ Made with Love!

Bubbie's CROCKPOT BACON CHEESEBURGER SOUP

Creamy ♥ Hearty ♥ Family Favorite!

All the flavors of a classic bacon cheeseburger in a cozy, creamy soup! Ground beef, tender potatoes, melted cheese, and crispy bacon come together for the ultimate comfort food.

PREP TIME	COOK TIME	SERVINGS
15 MIN	6–8 HOURS	6–8

♥ INGREDIENTS ♥

- 1 lb. ground beef (85/15)
- 6 slices bacon, chopped
- 1 small onion, diced
- 3 cloves garlic, minced
- 4 cups potatoes, peeled and diced (Russet or Yukon Gold)
- 4 cups beef broth
- 1 cup milk (whole or 2%)
- 1 (10.5 oz) can cream of chicken soup (or cream of mushroom)
- 1 tsp. dried parsley
- 1 tsp. dried onion flakes
- 1/2 tsp. salt (adjust to taste)
- 1/2 tsp. black pepper
- 2 cups shredded cheddar cheese (plus extra for topping)



♥ INSTRUCTIONS ♥

1. In a skillet, cook bacon until crispy. Remove and set aside on a paper towel. Crumble when cooled.
2. In the same skillet, cook ground beef and onion until browned. Drain excess grease. Add garlic and cook for 1 minute.
3. Add the beef mixture, potatoes, beef broth, cream of chicken soup, parsley, onion flakes, salt, and pepper to the crockpot. Stir to combine.
4. Cover and cook on LOW for 6–8 hours (or HIGH for 3–4 hours), until potatoes are tender.
5. Stir in milk and shredded cheddar cheese. Mix until melted and creamy.
6. Ladle into bowls and top with crispy bacon, extra cheese, and a sprinkle of parsley.

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