

Easy Hamburger Soup

Easy hamburger soup recipe with ground beef, vegetables, and savory broth. Perfect one-pot comfort food ready in 45 minutes. Family-friendly and hearty.

10 min

PREP

35 min

COOK

45 min

TOTAL

6

SERVINGS

Easy

DIFFICULTY

Ingredients

- 1 lb ground beef
- 1 onion
- 2 clove garlic
- 2 celery stick
- 14 oz tomato
- 4 cup beef broth
- 1 cup potato
- 2 tbsp olive oil
- 1 bay leaf
- 1 tsp oregano
- 1 tsp basil
- 1 tsp salt
- 1 tsp black pepper

Instructions

1 Brown the beef

Heat a large pot over medium-high heat (about 190°C/375°F). Add 1 pound ground beef and cook for 6-8 minutes, breaking it apart with a wooden spoon until completely browned and no pink remains. Drain excess fat and transfer beef to a plate.

2 Cook the aromatics

Reduce heat to medium and add 1 diced onion to the same pot. Cook for 3-4 minutes until softened and

translucent. Add 2 cloves minced garlic and cook for 30 seconds until fragrant.

3 **Add vegetables and seasonings**

Add 2 diced carrots and cook for 2-3 minutes until slightly softened. Return the browned beef to the pot and stir in 1 can (14 oz) diced tomatoes with their juices, 1 teaspoon dried basil, 1 teaspoon dried thyme, and 1 teaspoon salt.

4 **Add liquid and potatoes**

Pour in 4 cups beef broth and add 1 bay leaf. Stir in 1 cup diced potatoes and bring the mixture to a boil over high heat, about 5-7 minutes.

5 **Simmer the soup**

Reduce heat to low and simmer uncovered for 20-25 minutes, stirring occasionally, until potatoes are fork-tender and break apart easily when pressed.

6 **Finish and serve**

Remove and discard the bay leaf. Stir in 2 tablespoons tomato paste until well combined. Season with 1 teaspoon black pepper and additional salt to taste. Serve immediately while hot.

Tips

Brown the ground beef thoroughly and drain excess fat to prevent the soup from becoming greasy. This step also develops better flavor through the Maillard reaction.

Cut all vegetables into similar-sized pieces to ensure even cooking. Aim for 1/2 to 3/4-inch pieces for the best texture and appearance.

Don't skip the sautéing step for the aromatics (onions and garlic). This builds a flavorful base that enhances the entire soup.

Taste and adjust seasonings near the end of cooking, as flavors concentrate during simmering. Start with less salt since the broth may already be salted.

For a thicker soup, mash some of the cooked potatoes against the side of the pot, or remove a cup of soup, blend it, and stir it back in.

Make a double batch and freeze half for future meals. This soup freezes exceptionally well and makes for easy weeknight dinners.

Add fresh or frozen vegetables like corn, peas, or green beans during the last 5 minutes of cooking to maintain their color and texture.

Let the soup rest for 10 minutes before serving to allow the flavors to meld and the temperature to become comfortable for eating.

