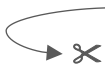


Happy Holidays from ePublishingPartners, Inc.  
From our table to yours!

Cut along dotted line



## Slow Cook Cheeseburger Soup



### Ingredients

1 lb ground beef, browned and drained	2 tsp dried basil
2 russet potatoes, diced	1/2 tsp garlic powder
2 carrots, peeled and diced	3 cups chicken broth
3 celery stalks, diced	1 lb Velveeta cheese
1 white onion, diced	8 oz cream cheese
1/2 tsp salt	
1/4 tsp pepper	

Fold here →

### Directions

1. Add the cooked beef, potatoes, carrots, celery, onion, salt, pepper, basil, garlic powder, and chicken broth. DO NOT add Velveeta cheese and cream cheese yet.
2. Cover and cook on low for 7 hours without opening the lid during the cooking time.
3. Cut the Velveeta cheese and cream cheese into cubes, add to the soup in the slow cooker. Stir to get the cubes into the soup (they won't melt straight away).
4. Cover and cook for one more hour on low.
5. Stir until the cheeses are blended into the soup. Serve and enjoy!

← Fold here