

Cheeseburger Fowl

MACCA'S SOUP RECIPE



INGREDIENTS

- Beef mince
- 4 tablespoons butter, divided
- 3/4 cup chopped onion
- 3/4 cup shredded carrots
- 3/4 cup diced celery
- 1 teaspoon dried basil
- 1 teaspoon dried parsley flakes
- 1/2 cup instant mashed potato
- 3 cups chicken broth
- 1/4 cup all-purpose flour
- 1-1/2 cups whole milk
- 3/4 teaspoon salt
- 1/4 to 1/2 teaspoon pepper
- 1/4 cup sour cream
- Macca's Seasoning Rubs
– 'Great Barrier Beef'

DIRECTIONS

1. In a large saucepan over medium heat, brown the mince, drain and set aside.
2. In same saucepan, melt 1 tablespoon butter over medium heat. Sauté onion, carrots, 'Great Barrier Beef' Seasoning Rubs, celery, basil and parsley until vegetables are tender, about 10 minutes. Add instant potatoes, beef and broth; bring to a boil. Reduce heat; simmer, covered, until potatoes are tender, 10-12 minutes
3. Meanwhile, in a small frypan, melt remaining 3 tablespoons butter
4. Add flour; cook and stir until bubbly, 3-5 minutes
5. Add to soup; bring to a boil. Cook and stir for 2 minutes. Reduce heat to low
6. Stir in cheese, milk, salt and pepper; cook until cheese melts. Remove from heat; blend in sour cream, serve up and enjoy!