

Olive Garden Zuppa Toscana Soup

Contributed by Candy Simbalenko, MG

1 lb. Italian Sausage, (spicy if you prefer more heat)

5-7 slices of bacon

5 medium russet potatoes

2 cups kale, chopped

1 cup heavy cream

1 quart water (4 cups)

2 (14 oz.) cans chicken broth

½ large onion, diced

2-3 cloves garlic, minced

2 tsp. red pepper flakes

salt and pepper

Parmesan cheese for serving

Use spicy sausage if you prefer more heat. Kale is wonderful for soup because it holds up to the heat so well. It's also delicious!

Crumble the sausage onto a baking sheet. Bake the sausage in the oven at 300° for about 30 minutes or until no longer pink.

Cook the bacon and crumble onto small pieces.

Slice the potatoes between 1/4 to 1/8 inch slices. You may use a mandolin or food processor.

Add potatoes, diced onion, minced garlic, chicken broth, and water to a large pot. Cook on medium heat until potatoes are cooked through.

Add sausage, bacon, red pepper flakes, and salt and pepper to taste. Simmer for another 10 minutes, stirring occasionally.

The potatoes will start to break apart into smaller pieces because they are so tender. Turn the heat to low and add kale and heavy cream. Let the soup heat through and serve.