

OLIVE GARDEN

zuppa toscana

SPICY SAUSAGE, RUSSET POTATOES, AND KALE IN A CREAMY BROTH.

1 pound Italian sausage	2 cloves garlic, crushed
8 ounces smoked bacon, chopped	1 medium onion, chopped
4 cups water	2 cups chopped kale or Swiss chard
Two 14.5-ounce cans chicken broth	1 cup heavy cream
2 large russet potatoes, scrubbed and cubed	Salt and pepper

1. In a skillet over medium heat, brown the sausage, breaking it into small pieces; drain and set aside.
2. In a separate skillet, fry the bacon until brown, drain and set aside.
3. Combine the water, broth, potatoes, garlic, and onion in a pot; simmer over medium heat until the potatoes are tender, 10 to 15 minutes.
4. Add the sausage and bacon; simmer for 10 minutes.
5. Add the kale and cream. Season with salt and pepper to taste and simmer until the soup is heated through. Do not allow to boil.

Serves 4



You can use half-and-half instead of heavy cream, if desired.
Remove the sausage casings before frying.