

Copycat Zuppa Toscana Soup Recipe from Olive Garden

Ingredients

1 $\frac{1}{4}$ pound Italian sausage
2 (14.5 ounce) cans chicken broth
3 cups water
2 large russet baking potatoes, sliced in half, and then in $\frac{1}{4}$ inch slices. (Do not peel)
1 large onion, chopped
2 garlic cloves, minced
3 cups kale chopped in longer ribbon slices
5 slices precooked bacon, chopped
1 $\frac{1}{4}$ cup heavy whipping cream
salt and pepper (to taste)

Instructions

Brown sausage in a stock pot, breaking up into bite sized pieces. (If using links, be sure to remove casings ahead of time.) Drain grease.

Add chicken broth, water, potatoes, onion and garlic.

Cook over medium heat until potatoes are tender.

Add in bacon and salt salt and pepper.

Simmer for additional 10 minutes.

Reduce heat to low.

Stir in kale and cream.

Heat through and serve immediately