

Olive Garden Zuppa Toscana Recipe

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Servings: Serves: 4-6

Ingredients

- 1 lb. ground hot Italian sausage
- 1 small onion, diced
- 3 strips of thick sliced bacon
- 4 cloves of garlic
- 3 medium to large potatoes UNPEELED, sliced thin and quartered
- 3 cups of kale (veins removed and sliced thin like ribbons)
- 32 oz of chicken broth
- 2.5 cups of water
- 1 1/4 cups of half and half



Steps

1. Cook your sausage in a large skillet and brown over medium heat
2. Drain and set aside
3. Place your onion and bacon to the skillet and saute over medium heat until the onions are translucent.
4. Place sausage, onions, chopped bacon and garlic in your stock pot along with broth, water and potatoes.
5. Lightly boil for 30 minutes until the potatoes are tender
6. Add your kale and half and half and cook for an additional 15 minutes or until kale is tender