

## Olive Garden Copycat Zuppa Toscana Soup

- ~ 1 lb. Italian sausage (mild or hot based on your liking)
- ~ 2 large russet baking potatoes, sliced in half and then in 1/4 inch slices
- ~ 1 large onion, chopped
- ~ 5 slices of bacon (more if you want), cooked and crumbled
- ~ 2 cloves garlic, minced
- ~ 2 cups kale, chopped
- ~ 2 cans chicken broth
- ~ 1 quart water
- ~ 1 cup heavy whipping cream

1. Cook sausage in skillet until brown. Drain on paper towels and then crumble.
2. Place onions, potatoes, chicken broth, water, and garlic in a pot. Cook on medium heat until potatoes are done. Once potatoes are done mash them up a bit with the back of a spoon to thicken the soup.
3. Add sausage and bacon.
4. Salt and pepper to taste and the simmer for another 10 minutes.
5. Turn to low heat and add kale and cream. Heat through and then serve.

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