

Ingredients:

Servings: 4-6

Units: US | Metric

- 1 lb Italian sausage (like mild sausage)
- 2 large russet baking potatoes, sliced in half, and then in 1/4 inch slices
- 1 large onion, chopped
- 1/4 cup bacon bits (optional)
- 2 garlic cloves, minced
- 2 cups kale or 2 cups swiss chard, chopped
- 2 (8 ounce) cans chicken broth
- 1 quart water
- 1 cup heavy whipping cream

Directions:

- 1 Chop or slice uncooked sausage into small pieces.
- 2 Brown sausage in your soup pot.
- 3 Add chicken broth and water to pot and stir.
- 4 Place onions, potatoes, and garlic in a separate pot.
- 5 Cook on medium heat until potatoes are done.
- 6 Add sausage and bacon.
- 7 Salt and pepper to taste.
- 8 Simmer for another 10 minutes.
- 9 Turn to low heat.
- 10 Add kale and cream.
- 11 Heat through and serve.

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Read more at: <http://restaurant.food.com/recipe/olive-garden-copycat-zuppa-toscana-38298?oc=linkback>