

Zuppa Toscana

Ingredients

- 2 Italian Sausage Links (casings removed)
- 3 Bacon Slices (chopped)
- 1 lb Russet Potatoes (cubed)
- 1 Onion (chopped)
- 5 clv Garlic (minced)
- 3 c Kale (chopped)
- 32 oz Chicken Broth
- 1 q Water
- 1 c Heavy Cream
- 0 ds Salt
- 0 ds Black Pepper
- 3 t Chicken Bouillon Powder
- 1/2 t Red Pepper Flakes

Instructions

1. Place sausage in your soup pot and brown. When sausage is done, drain on paper towels. Add bacon to the pot, fry until crisp then drain on paper towels.
2. On medium heat place onions, potatoes, red pepper flakes, and garlic in the same pot and saute until softened about 10 minutes.
3. Add chicken broth and water to the pot and stir. Cook on medium heat until potatoes are done about 30 minutes.
4. Add sausage, bacon, and kale then season with salt and pepper and add chicken bouillon. Simmer for another 10 minutes then turn the heat to low.
5. Add cream and heat through for another 15 minutes then serve.