Zuppa Toscana

Ingredients

- 2 Italian Sausage Links (casings removed)
- 3 Bacon Slices (chopped)
- 1 lb Yukon Gold Potatoes (cubed)
- 1 Onion (chopped)
- 5 clv Garlic (minced)
- 3 c Kale (chopped)
- 32 oz Chicken Broth
- 1 q Water
- 1 c Heavy Cream
- 1/2 t Salt
- 1/4 t 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 use a slotted spoon to take out and drain on paper towels. Add bacon to the pot, fry until crisp then use the slotted spoon to take out and drain on paper towels.
2.On medium heat place onions, potatoes, red pepper flakes, and garlic in the pot and saute until softened about 10 minutes.
3.Add chicken broth, water, and chicken bouillon to the pot and stir. Scrape up the bits on the bottom and cook on medium heat, stirring occasionally. The potatoes should be done in about 30 minutes.
4.Add sausage, bacon, and kale then season with salt and pepper. Simmer for another 10 minutes, stirring occasionally.

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5.Turn the heat down to low. Add heavy cream and heat through for another 15 minutes, then serve.