



ZUPPA TOSCANA

This recipe adapted from the Oleeve Jar-dan kitchens (shhhh....) and is the perfect meal for the depths of winter.



PREP TIME
10 MIN



COOK TIME
30 MIN



SERVINGS
6 LARGE
BOWLS

Ingredients

- 1 lb ground spicy Italian sausage (mild can be substituted)
- 4 slices thick bacon, diced
- 1 medium yellow onion, peeled and diced
- 4 cloves garlic, minced
- 4 Tbsp flour (GF cornstarch can be substituted)
- 8c chicken stock (2 boxes)
- 1 or 2 large russet potato, sliced super thin with skins on
- 1 cup heavy cream, Half & Half or Whole Milk
- 1/2 bunch kale (a few big handfuls) de-stemmed and torn into bite-sized pieces
- Salt and pepper, to taste
- Grated parm and hot sauce, for topping if desired

Instructions

1. Heat a large dutch oven or heavy-bottomed soup pot over MED-HIGH heat.
2. Add a small drizzle of oil, then brown sausage, crumbling as it cooks. Drain well, then remove to a bowl and set aside.
3. Fry bacon in residual sausage grease until crisp, then remove to bowl with the sausage. Drain all but 1 to 1 1/2 Tbsp of bacon grease.
4. Add onion to pot and cook 5 minutes, adding garlic the last minute.
5. Sprinkle flour over onion and garlic in pot, then stir to combine. Pour in chicken stock, stirring as you pour. Add in potatoes and bring to a boil.
6. Gently boil about 15 minutes, or until potatoes are fork-tender. Add in cooked sausage, bacon, heavy cream and kale. Stir and cook 5-10 minutes until kale is wilted.
7. Taste and season with salt, pepper.
8. Top with grated parm & hot sauce as desired.