



## Zuppa Toscana

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*Soups/Stews*

**Difficulty:** Easy

### INGREDIENTS

- 16 ounces bulk Italian sausage
- 6 slices bacon
- 1 onion chopped
- 3 cloves garlic minced
- 1 quart chicken broth
- 2 potatoes cut 1/4 inch thick
- 2 cups kale shredded
- 1/4 teaspoon red pepper (optional)
- 1/2 cup heavy cream
- 1 tbsp fish sauce (optional)

### DIRECTIONS

In a large cooking pot or Dutch oven, cook sausage over medium-high heat until done, about 12 to 15 minutes, browning well. Remove from pan, drain fat.

In same cooking pot, fry bacon until crisp; remove; drain on paper towels; crumble and set aside. Drain all but 1 Tbsp bacon fat from pot.

Add onions to same cooking pot and cook over medium heat until softened. Add garlic and cook for 1 minute. Add the broth and potatoes. Bring to boiling, reduce heat and simmer, covered, for 15 minutes or until potatoes are tender.

Return the cooked sausage and crumbled bacon to the pot. Add the kale and crushed red pepper, if using, and simmer for 4 minutes. Stir in the cream and cook until heated through, without boiling. Serve hot.