

CopyCat Olive Garden Zuppa Toscana Soup

Ingredients

1 pound Italian sausage
5 to 7 slices bacon
5 russet potatoes medium
2 cups kale fresh, chopped into bite sized pieces
1 cup heavy whipping cream
4 cups water
28 oz chicken broth
 $\frac{1}{2}$ onion large, diced
3 garlic cloves minced
2 teaspoons crushed red pepper flakes
salt
pepper

Directions

Using a baking sheet, crumble the sausage.

Preheat oven to 300 degrees Fahrenheit and bake until no longer pink, bout 30 minutes.

Drain fat and grease off using paper towels.

Fry or bake the bacon and crumble into small pieces.

Slice the potatoes between $\frac{1}{8}$ inch and $\frac{1}{4}$ inch, making the slices about the same size so they cook evenly.

Using a large pot, toss the potatoes, onion, garlic, chicken broth, and water in together and cook on medium heat until the potatoes are cooked through.

Add the sausage, bacon, red pepper flakes, and salt and pepper to taste.

Simmer, stirring occasionally, for another 10 minutes.

When the potatoes start breaking apart into smaller bite sized pieces because they are so tender, turn the heat to low and add in the kale and heavy cream.

Let the soup heat through and serve.