

Zuppa Toscana Soup

1 lb ground Italian Sausage
1/8 tsp crushed red pepper (or to taste)
1 large onion, diced
6 slices bacon, diced
2 tsp garlic
5 tsp chicken bouillon
8 cups water
1 cup heavy cream
1 (15oz) can diced potatoes, drained
1/4 bunch kale, roughly chopped
Parmesan (for garnish)

Directions

In a large pot brown sausage and crushed red pepper until no longer pink
Remove sausage from pot and drain off fat
In the same pot, cook bacon, onion and garlic until onions are soft
Stir in chicken bouillon, water and cream and bring to a simmer
Add potatoes, sausage and kale
Cook for 15-20 minutes
Garnish with grated Parmesan

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