

### Zuppa Toscana Soup

1 lb Italian sausage  
1/2 lb bacon, chopped  
1 qt water  
4 cups chicken broth  
2 lg potatoes, cubed (about 4 cups)  
2 garlic cloves, minced  
1 medium onion, diced  
3 cups chopped kale  
1 cup half and half  
salt and pepper to taste

In a large skillet, brown sausage over medium heat, breaking up as it cooks. Drain and set aside. Place bacon in the skillet and brown until cooked through without letting it get too crispy. Drain and set aside.

In a large pot, combine water, chicken broth, potatoes, garlic, and onion. Bring to a boil; reduce heat and simmer until potatoes are slightly tender, about 5 minutes. Add sausage and bacon. Simmer for 10 minutes. Add kale, half and half, and salt and pepper. Heat through.

Serves 6-8

Recipe adapted from [Chef Pablo's Restaurant Recipes](#)

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