

Creamy Sausage and Kale Soup - Zuppa Toscana

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1 pound Italian Sausage (I use the Jimmy Dean HOT sausage--use whatever you like!)

2 large potatoes, sliced to bite size (about 2 ½ - 3 cups)

1 large onion, diced (about 1 - 1 ½ cups)

½ pound bacon, cooked, crumbled (You could use bacon bits in a pinch, too!)

2 cloves garlic, minced

1 ½ teaspoons crushed red pepper (my addition since I like it a bit spicy--you can leave it out for a milder version)

2 cups kale, chopped (It shrinks down a lot, so if you are a kale-lover, use more--maybe 4-8 cups)

2 cans (14.5 oz) chicken broth - about 3 ⅔ cups if you make your own

1 quart (4 cups) water

1 cup whipping cream

Cook sausage, drain, and crumble. In a large pot, saute onions until translucent. Add potatoes, broth, water, crushed red peppers, and garlic. Cook on medium heat until potatoes are fork tender. Add sausage and bacon. Add salt and pepper to taste. Simmer 10 minutes longer. Turn to low heat. Just before serving, add cream and kale and heat through.

Recipe Source: Tressa Haderlie - Canyon Ridge Cooking - North Logan 14th Neighborhood Cookbook