



## Zuppa Toscana (better than Olive Garden!)

- 1 lb. Italian sausages (use spicy to get that signature Olive Garden flavor)\*
  - 4-6 russet potatoes, chopped
  - 1 onion, chopped
  - 1/4 c. REAL bacon pieces (optional)
  - 2 Tbsp minced garlic (about 3-4 cloves)
  - 32 oz. chicken broth
  - 1 c. kale or Swiss chard, chopped
  - 1 c. heavy whipping cream
  - 2 Tbsp flour (optional) add if you want a thicker broth and leave out if you prefer thinner
1. Brown sausage links in a sauté pan.
  2. Cut links in half lengthwise, then cut slices.
  3. Place sausage, chicken broth, garlic, potatoes and onion in slow cooker. Add just enough water to cover the vegetables and meat.
  4. Cook on high 3-4 hours (low 5-6 hours) until potatoes are soft.
- 30 minutes before serving:
5. Mix flour into cream removing lumps.
  6. Add cream and kale to the crock pot, stir.
  7. Cook on high 30 minutes or until broth thickens slightly.
  8. Add salt, pepper, and cayenne to taste.

\*We prefer a more meaty version and add 1 lb. hot spicy Italian sausage and 1 lb. sweet Italian sausage