

Menu Item	Olive Garden® Zuppa Toscana		
Number of Portions	4 servings	Portion Size	12 oz
Cooking Method	Sauté		
Recipe Source	<a href="http://www.tuscanrecipes.com/recipes/olive-garden-zuppa-toscana.html">http://www.tuscanrecipes.com/recipes/olive-garden-zuppa-toscana.html</a>		

Ingredients	
Item	Amount
Italian sausage, ground	8 oz
crushed red peppers	¾ tsp
white onion, diced	½ c
Bacon slice, diced	1
Garlic cloves, crushed	1 tsp
Water	5 c
Chicken bouillon	2.5 tsp
Heavy cream	4 fl oz
Russet potatoes, halved and sliced (may leave peel on)	8 oz
Kale	1 c

Procedure
<ol style="list-style-type: none"> <li>1. Sauté Italian sausage and crushed red pepper in a stock pot or Dutch oven. Drain excess fat.</li> <li>2. In the same stock pot, sauté bacon, onions and garlic over low-medium heat for approximately 15 minutes or until the onion is soft.</li> <li>3. Add chicken bouillon and water to the pot and heat until it starts to boil.</li> <li>4. Add the sliced potatoes and cook until soft, about half an hour.</li> <li>5. Add the heavy cream and just cook until thoroughly heated.</li> <li>6. Stir in the sausage and the kale, let all heat through and serve.</li> </ol>