

Zuppa Toscana

By Leslee



Ingredients

- 1 lb Italian sausage
- 6 small red potatoes, washed and quartered
- 1 large yellow onion, chopped
- 4 slices cooked bacon, chopped
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 1 teaspoon red pepper flakes
- 2 garlic cloves, minced or equivalent from jar
- 2 cups packed kale or spinach, chopped
- 2 cups chicken broth plus 1 extra bouillon cube for flavor
- 4 cups water
- 2 teaspoons flour or cornstarch mixed with enough soup liquid to make a paste
- 1 cup heavy whipping cream

Instructions

- Brown ground sausage in a large dutch oven or heavy soup pot.
- Add onions, garlic, salt, pepper, and red pepper flakes to Sausage and cook until onions are clear and the seasonings smell great.
- Put potatoes, chicken stock, water, and bouillon cube in the pot and stir over medium heat.
- Cook over medium heat, stirring occasionally, until potatoes are fork tender. Once the potatoes are done, add in the flour or cornstarch paste and simmer for another 15 minutes so soup can thicken and flavors can meld.
- Reduce heat to the lowest setting and sprinkle in the kale or spinach and cooked bacon. Slowly stir in the heavy cream.
- Taste, adjust seasoning as desired, then serve.