Recipe from Linda's Kitchen

Name Category Type **ZUPPA TOSCANA SOUP** SOUP **MAIN DISH** Keyword **Primary Ingredient** From **SOUP** Olive Garden Ingredients **Amount** 1 lb ground italian sausage 1 1/2 tsp crushed red peppers 1 large diced white onion 1/2 lb bacon, diced 2 tsp garlic puree 10 cups water 5 cubes chicken bullion 1 cup heavy cream 1 lb sliced russett potatoes 1/4 bunch kale (optional) **Preparation Instructions** Sautee sausage and crushed red pepper in large pot Drain excess fat & refrigerate while preparing other ingredients Sautee onions, bacon and garlic over low- med heat for 15" Add chicken bullion and water to pot & bring to boil Add sliced potatoes & cook until soft, about 30" Add cream and cook until thoroughly heated Stir in sausage & kale, heat through and serve

Notes: