

HowToTo.com – Zuppa Toscana Soup – Olive Garden Recipe



Ingredient List

- 1 Pound Mild Italian Sausage (Ground)
- 1 1/2 Teaspoons Crushed Red Peppers (Leave out for mild version)
- 1 Large Diced White Onion
- 1/4 Cup Diced Bacon Pieces
- 2 Teaspoons Garlic Powder
- 10 Cups Water
- 5 Chicken Bouillon Cubes
- 1 Cup Heavy Cream
- 1 Pound Sliced Russet Potatoes (Roughly 3 or 4 potatoes)
- 3 Leaves of Kale

Flavor Tips

Replace the 10 Cups of water and 5 Bouillon Cubes with 5 Cups Water and 80 Ounces of Chicken Broth (or roughly 5 small cans of chicken broth).

Replace the 2 Teaspoons of Garlic Powder with Two Garlic Cloves or Two Teaspoons Crushed Garlic. Leave the skin on the Potatoes for added texture and vitamins.

Steps to Make the Soup

- 1) Saute sausage & red pepper. Drain fat, refrigerate while preparing other ingredients.
- 2) Saute bacon, onions, and garlic over low to medium heat for approximately 15 minutes or until the onions are clear and soft.
- 3) Add chicken bouillon and water to pot. Bring to boil.
- 4) Add sliced potatoes and cook until soft. Check regularly to avoid overcooking.
- 5) Add heavy cream, kale, sausage and bring back to boil.
- 6) Remove from heat and enjoy!

Total Time to Make: 30 Minutes

Difficulty: Easy