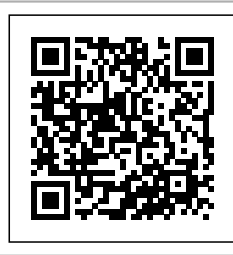


The Best Zuppa Toscana



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Recipe by: Laura Vitale

Serves 6

Prep Time: 15 minutes

Cook Time: 1 hours 0 minutes

Ingredients

- __ 4 oz of Bacon, diced
- __ 1lb of Italian Sausage, casing removed
- __ 1 Yellow Onion, diced
- __ 2 Stalks of Celery, diced
- __ 2 Carrots, diced
- __ 3 Cloves of Garlic, minced
- __ 1/4 cup of Flour
- __ 1lb of Russet Potatoes, peeled and thinly sliced
- __ 1 Tbsp of Italian Seasoning or Garlic and Herb seasoning
- __ 10 cups of Chicken Stock
- __ 1 cup of Heavy Cream
- __ 1 Bunch of Tuscan Kale, stem removed and leaves chopped
- __ Salt and Pepper, to taste
- __ Freshly Grated Parm

1) In a large soup pot, add the bacon, cook on medium heat until the bacon slightly crisps, remove to a bowl using a slotted spoon, discard most of the bacon fat from the pot leaving behind only about one tablespoon.

2) Add the sausage to the hot pot, break it apart as much as you can using a wooden spoon, cook until crisp around the edges and fully cooked through, remove with a slotted spoon as well and set aside.

3) Add the olive oil along with the onion, celery, carrots, season with a small pinch of salt and cook until the veggies soften and develop some color, then add the garlic and cook one more minute.

4) Add the flour, cook it all with the veggies for about a minute then add the stock, potatoes, c and sausage and seasoning, bring to a boil, partially cover the pot with a lid and cook for about 45 minutes or until the potatoes are tender.

5) Remove the lid, add the cream and kale along with the crispy bacon, cook for about 10 more minutes, taste for seasoning, add the parm and enjoy with some delicious crusty bread.

