



Yeilds: 6-8 servings

GREENHOUSE TO TABLE RECIPE

Zuppa Toscana Soup

I knew the first time I had a bowl of Zuppa Toscana soup at Olive Garden I was hooked. It is a popular Italian-inspired soup that originated in the Tuscany region of Italy. Regardless of its origin, I knew I had to try and make it at home. I researched many recipes and used those as a starting point and then put my own twist on it. Whether using it as an easy weeknight meal or the centerpiece of an elegant dinner party, this soup adapts to any occasion, always delivering the same comfort. I hope you love it as much as we do!

-Angela Yoder

Ingredients

- 1 tbsp olive oil
- 1 lb Italian Sausage (casings removed if necessary)
- sometimes I use an entire 19 oz package
- 1 medium yellow onion diced
- 5 cups chicken broth (can substitute water)
- 1.5 lb bag baby red potatoes (sliced)
- gold potatoes work also
- 2 tsp granulated sugar
- Salt and freshly ground black pepper (to taste)
- 1.5 cups half and half
- ½ cup heavy cream
- 2 cups chopped kale (more if desired)
- Finely shredded Romano cheese for serving (optional)

Instructions

1. Heat olive oil in a large non-stick pot over medium-high heat. Crumble sausage into pieces and add to pot. Cook sausage, stirring occasionally until cooked completely... I like mine to have some brown edges. Remove the sausage from the pot with a slotted spoon and set aside. Add diced onions to the pot and cook through until onions are translucent, about 3-5 minutes.
2. Add chicken broth, sliced potatoes, sugar, salt, and pepper. Bring soup just to a boil then reduce the heat to medium-low and stir in cooked sausage. Cover and simmer, stirring occasionally, until potatoes are almost tender, about 10-15 minutes.
3. Add kale then simmer until kale is tender, about 5-10 minutes longer. Stir in half & half and heavy cream and warm through.
4. Serve warm topped with Romano cheese. I also like to pair with a warm hearty bread. Enjoy!