

One Pot Olive Garden Zuppa Toscana Soup

One Pot Olive Garden Zuppa Toscana Soup! Comfort food at it's best! Loaded with bacon, sausage, potatoes, and kale! So delicious and filling, the whole family will love this soup!

Ingredients

- 16 oz spicy Italian sausage
- 8 slices of bacon
- ½ large onion diced
- 2-3 cloves of garlic minced
- 28 oz low-sodium chicken broth
- 3 cups water
- 5 medium russet potatoes thinly sliced
- 1 tsp crushed red pepper flakes (optional)
- Salt and pepper optional
- 4 cups chopped kale
- 1 cup heavy whipping cream
- Parmesan cheese

Instructions

1. Brown sausage in a large pot or [dutch oven](#).
2. Remove sausage with a slotted spoon and set aside.
3. Cut bacon into small pieces.
4. Add bacon to pot and cook until crispy.
5. Stir in chopped onion. Cook for 5 to 6 minutes or until onion is translucent.
6. Stir in minced garlic and cook for 1 minute, stirring frequently.
7. Add chicken broth and water to the pot. Add crushed red pepper flakes, salt, and pepper if desired.
8. Add thinly sliced potatoes (and the cooked sausage to the pot and bring to a simmer over medium heat.
9. Continue cooking until potatoes are tender, about 10 minutes.
10. Add the kale to the soup, and simmer for an additional 5 to 10 minutes, stirring occasionally.
11. Stir in the heavy cream and let heat through.
12. [Ladle](#) soup into bowls and serve with Parmesan cheese.