



## Diane Balda's Zuppa Toscana

### Ingredients:

- 1 lb ground Italian sausage
- 1½ teaspoons crushed red peppers
- 1 large diced white onion
- 4 tablespoons bacon pieces
- 2 teaspoons garlic puree
- 10 cups water
- 5 cubes of chicken bouillon
- 1 cup heavy cream
- 1 lb sliced Russet potatoes, or about 3 large potatoes
- ¼ bunch of kale

Sauté Italian sausage and crushed red pepper in a large pot. Drain excess fat and refrigerate while you prepare other ingredients.

In the same pan, sauté bacon, onions and garlic over low-medium heat for approximately 15 minutes or until the onions are soft.

Add chicken bouillon and water to the pot and heat until it starts to boil. Add the sliced potatoes and cook until soft, about half an hour.

Add the heavy cream and just cook until thoroughly heated. Stir in the sausage and the kale; let it all heat through and then serve.

Serves 6-8