

# Olive Garden Copycat Zuppa Toscana



By Cycle Michael

**Prep Time:** 20 mins **Total Time:** 1 hr 20 mins

**Servings:** 4-6

## ABOUT THIS RECIPE

"This is a clone of the Olive Garden Zuppa Toscana. Tried and true, approved by former Olive Garden chefs."



Photo by iamafoodblog

## INGREDIENTS

- 1 lb Italian sausage ( I like mild sausage)
- 2 large russet baking potatoes, sliced in half, and then in 1/4 inch slices
- 1 large onion, chopped
- 1/4 cup bacon bits (optional)
- 2 garlic cloves, minced
- 2 cups kale or 2 cups swiss chard, chopped
- 2 (8 ounce) cans chicken broth
- 1 quart water
- 1 cup heavy whipping cream

## DIRECTIONS

1. Chop or slice uncooked sausage into small pieces.
2. Brown sausage in your soup pot.
3. Add chicken broth and water to pot and stir.
4. Place onions, potatoes, and garlic in the pot.
5. Cook on medium heat until potatoes are done.
6. Add bacon.
7. Salt and pepper to taste.
8. Simmer for another 10 minutes.
9. Turn to low heat.

## DIRECTIONS

**10.**Add kale and cream.

**11.**Heat through and serve.

<b>NUTRITION FACTS</b>		Amount Per Serving	% Daily Value
Serving Size: 1 (529 g)		Total Fat 54.1g	83%
Servings Per Recipe: 4		Saturated Fat 24.9g	124%
Amount Per Serving	% Daily Value	Cholesterol 146.2mg	48%
Calories 791.2		Sugars 4.4 g	
Calories from Fat 487	62%	Sodium 1800.2mg	75%
		Total Carbohydrate 46.5g	15%
		Dietary Fiber 5.5g	22%
		Sugars 4.4 g	17%
		Protein 30.7g	61%

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