

A Sutherland Belle

Xanna's Zuppa Toscana Soup

INGREDIENTS

- 6 slices of thick-cut bacon, cooked
- 1 pound hot Italian ground sausage
- 2 tablespoons butter
- 1/2 onion, diced
- 1 whole head of garlic, minced (at least 6 cloves)
- 1 tsp dried rosemary
- 1 tsp dried thyme
- 1 1/2 teaspoons salt
- 1 teaspoon black pepper
- 7 cups chicken broth
- 1 tablespoon chicken powder or 1 cubed bouillon
- 1 (14.5 ounces) can fire roasted tomatoes
- 2 1/2 pounds of yellow potatoes, unpeeled and cut into 1-inch pieces (or try gnocchi)
- 1 1/2 cups heavy cream
- 4 cups chopped kale
- Garnishes: chopped bacon and grated parmesan cheese

INGREDIENTS

- Cook bacon according to package directions and cut or crumble it into small pieces.
- In a large pot or Dutch oven, sauté sausage for 5-6 minutes until browned. Use a slotted spoon to transfer sausage to a plate and set aside.
- In the same pot, add butter and sauté onions over medium heat until translucent. Add garlic and saute for another minute until fragrant. Add cooked sausage back to the pot.
- Add rosemary, thyme, chicken broth, tomatoes, potatoes, salt, and pepper, and bring to a boil. Boil for 20 minutes or until the potatoes are tender. Stir in kale, and heavy cream. Taste and add salt and pepper if needed. Serve garnished with bacon crumbles and grated parmesan cheese if desired.