

# A Sutherland Belle

## Smoked Turkey Sausage, Potato & Kale Soup

### INGREDIENTS

- 4 tablespoons butter, divided
- 1 medium-sized yellow onion, chopped
- 4 garlic cloves, minced
- 1 1/2 teaspoons kosher salt
- 1 teaspoon dried thyme
- 1 teaspoon black pepper, plus more for topping
- 3 tablespoons all-purpose flour
- 4 cups Yukon Gold potatoes, peeled and diced into 3/4-inch pieces
- 4 cups chicken broth
- 2 sprigs fresh rosemary (optional)
- 4 sprigs fresh thyme (optional)
- 2 bay leaves
- 13 ounces smoked turkey or chicken sausage, sliced into 1/2-inch pieces
- 1 small bunch of Lacinato kale, stemmed and torn into bite-sized pieces
- 1 cup loosely packed matchstick or diced carrots
- 1 cup heavy whipping cream
- 8 ounces Swiss cheese, shredded and divided

### INSTRUCTIONS

1. Melt 3 tablespoons butter in a Dutch oven over medium heat. Add onion; cook, stirring often, until softened, 6 to 8 minutes. Add garlic; cook, stirring constantly, until fragrant, about 30 seconds. Add salt, thyme, black pepper, and flour; cook, stirring constantly, until just beginning to brown, about 1 minute.
2. Gradually add broth, stirring constantly. Add potatoes, bay leaves, and fresh herbs if using. Bring to a simmer over medium-high heat. Reduce to medium-low. Cover and cook, stirring occasionally, until almost tender, about 15 minutes. *Do not overcook.* Discard bay leaves and fresh herbs.
3. Stir in sausage, kale, and carrots. Cover and cook, stirring occasionally, until kale, carrots, and potatoes are tender and soup is heated through 5 to 10 minutes. Remove from heat. Stir in 1/2 cup Swiss cheese, heavy cream, and the remaining tablespoon of butter.
4. Top soup bowls with remaining Swiss cheese and black pepper.