



**Palatable**

# Zuppa Toscana Soup (Olive Garden Copycat)

🕒 Prep: 10m · Cook: 20m · Total: 30m

👤 6

## Ingredients

---

- 1 lbs of Italian Sausage (Sage preferred)
- 3-4 Large Russet Potatoes (Diced into 1/2 medallions)
- 1 Sweet Onion (Diced)
- 1 cup bacon bits (Real ones)
- 2 cloves of minced garlic or 1 Tbsp of Garlic Powder
- Salt
- Pepper
- 3 cups of kale chopped (baby kale works well)
- 5 cans of chicken broth (or 3 cartons)
- 2 cups of heavy whipping cream or evaporated Milk

## Instructions

---

1. Brown sausage. Add to soup pot
2. Add bacon bits
3. Add chicken broth to pot and stir.
4. Add onions, potatoes, and garlic powder in the pot.
5. Bring to a boil, then reduce to low-medium heat until potatoes are done (10-15 mins)
6. Salt and pepper to taste
7. Simmer for another 10 minutes
8. Turn to low heat
9. Add kale and stir in cream
10. Simmer for 5 mins and serve

🔗 Source: [🔗](#)