

## OLIVE GARDEN - TOSCANO SOUP modified by June

For two years after the first Olive Garden restaurant opened in 1982, operators were still tweaking the restaurants physical appearance and the food that was served. Even the tomato sauce was changed as many as 25 times. Its that sort of dedication that creates fabulous dishes like this soup, which generates tones of cloning requests. It blends the flavors of potatoes, kale, and Italian sausage in a slightly spicy chicken and cream broth. When I first tried the soup at the restaurant, many years ago, I was surprised at how good it was. I'd never had any soup with the leafy, spinach-like kale in it, and the combination of flavors was fabulous.

*10* 4 or 5 cups chicken broth  
*4* 2 medium russet potato ( peeled or not )  
*4* 2 cups chopped kale  
*1/10* 1/2 pound Mild Italian sausage –ground-casings removed-or Sausage Links—I use Johnsonville  
*1/2* 1/4 teaspoon salt  
*1/2* 1/4 teaspoon crushed red pepper flakes  
*1/2* 1/4 cup heavy cream

1. If you have Sausage Links in casings – remove the casings – Saute the sausage in a large Soup pan until brown.
2. Add the broth – Kale – Salt & Pepper flakes
3. Cut potatoes into bite size pieces & add to broth
4. Simmer for about 45 minutes – stirring occasionally – remove from heat
5. Add cream at very last - DO NOT cook any longer
6. Serve immediately

Serves 2 as an entree, or 4 as an appetizer