

Super-Delicious Zuppa Toscana



This is an oh-so-good recipe. Just the right amount of spice to make you take a cold drink but definitely keep coming back for more! This soup is irresistible!

Prep: 25 mins

Cook: 1 hr

Total: 1 hr 25 mins

Servings: 6

Yield: 6 servings



Ingredients

1 pound bulk mild Italian sausage
1 ¼ teaspoons crushed red pepper flakes
4 slices bacon, cut into 1/2 inch pieces
1 large onion, diced
1 tablespoon minced garlic
5 (13.75 ounce) cans chicken broth
6 potatoes, thinly sliced
1 cup heavy cream
¼ bunch fresh spinach, tough stems removed

Directions

Step 1

Cook the Italian sausage and red pepper flakes in a Dutch oven over medium-high heat until crumbly, browned, and no longer pink, 10 to 15 minutes. Drain and set aside.

Step 2

Cook the bacon in the same Dutch oven over medium heat until crisp, about 10 minutes. Drain, leaving a few tablespoons of drippings with the bacon in the bottom of the Dutch oven. Stir in the onions and garlic; cook until onions are soft and translucent, about 5 minutes.

Step 3

Pour the chicken broth into the Dutch oven with the bacon and onion mixture; bring to a boil over high heat. Add the potatoes, and boil until fork tender, about 20 minutes. Reduce the heat to medium and stir in the heavy cream and the cooked sausage; heat through. Mix the spinach into the soup just before serving.

Editor's Note:

Please note the differences in serving size and the substitution of lacinato kale for spinach when using the magazine version of this recipe.

Nutrition Facts

Per Serving: 554 calories; protein 19.8g; carbohydrates 45.8g; fat 32.6g; cholesterol 98.9mg; sodium 2386.4mg.