

Zuppa Toscana Soup

3RD PLACE
BRAD BARNETT

Ingredients

- 16 oz spicy Italian sausage
- 8 slices of bacon
- ½ large onion diced
- 2-3 cloves of garlic minced
- 28 oz low-sodium chicken broth
- 3 cups water
- 5 medium russet potatoes thinly sliced
- 1 tsp crushed red pepper flakes optional
- Salt and pepper optional
- 4 cups chopped kale
- 1 cup heavy whipping cream
- Parmesan cheese

Instructions

1. Brown sausage in a large pot or [dutch oven](#).
2. Remove sausage with a slotted spoon and set aside.
3. Cut bacon into small pieces.
4. Add bacon to pot and cook until crispy.
5. Stir in chopped onion. Cook for 5 to 6 minutes or until onion is translucent.
6. Stir in minced garlic and cook for 1 minute, stirring frequently.
7. Add chicken broth and water to the pot. Add crushed red pepper flakes, salt, and pepper if desired.
8. Add thinly sliced potatoes (I use a [mandoline](#)) and the cooked sausage to the pot and bring to a simmer over medium heat.
9. Continue cooking until potatoes are tender, about 10 minutes.
10. Add the kale to the soup, and simmer for an additional 5 to 10 minutes, stirring occasionally.
11. Stir in the heavy cream and let heat through.
12. [Ladle](#) soup into bowls and serve with Parmesan cheese.