

Zuppa Toscana (Olive Garden)

- 1 lb. ground Italian sausage
- 2 large russet baking potatoes sliced in half, then in ¼ inch slices
- 1 large onion, chopped
- ½ can Oscar Meyer Real Bacon Bits (they are less fatty than real bacon)
- 2 cloves garlic, minced
- 2 cups kale, chopped
- 2 cans chicken broth
- 1 qt. water
- 1 cup heavy whipping cream

Brown sausage, drain on paper towels. Sauté bacon, onions, and garlic until the onions are soft. Mix together chicken broth and water, add bacon mixture. Cook until boiling. Add potatoes and cook until soft. Add whipping cream and cook until thoroughly heated. Stir in sausage, season with salt and pepper to taste. Add kale just before serving.