

# ZUPPA TOSCANA SOUP

---

## INGREDIENTS

---

1 lb Italian sausage - casing removed and cut into bite size pieces

1 head cauliflower cut into florets

1 medium onion diced

3 strips of thick cut bacon

3 garlic cloves minced

2 cups kale - veins removed and cut into thin ribbons

32 oz. can chicken broth

2.5 cups water

1 cup heavy whipping cream

1/8 tsp red pepper flakes

## PROCEDURE

---

Slice uncooked sausage into small pieces and brown in your soup pot with a tablespoon of olive oil.

Remove the sausage from the pot and add onions, garlic, and red pepper flakes. Cook until translucent.

Add chicken broth and water to pot and stir well - scraping all the bits of the bottom of the pot.

Place sausage back in the pot along with the cauliflower and simmer for about 30 minutes until the cauliflower is tender.

While the soup is cooking, brown bacon in a separate skillet and cut into small pieces.

When the cauliflower is soft, add bacon, kale, and the heavy cream to the pot. Stir well.

Add salt and pepper to taste.