

Zuppa Toscana Serves 6, 50 min

1 teaspoon olive oil	½ teaspoon crushed red pepper
1 lb sausage, casings removed	1 lb small red potatoes, washed and quartered
1 medium onion, chopped	1 tablespoon all purpose seasoning (Garlic Herb)
6 garlic cloves, chopped	½ teaspoon salt
1 teaspoon dried basil	4 cups chicken broth
1 teaspoon dried oregano	2 cups milk
1 teaspoon dried thyme	Cracked black pepper
	3 – 4 cups chopped kale or spinach

1. Heat olive oil in large soup pot and cook sausage, breaking it apart as it cooks. (medium heat)
2. To the pot, add onion, garlic, all the herbs and seasoning. Cook, stirring occasionally for 2 – 3 minutes.
3. Add in the potatoes and cook with the onions and garlic for 2 more minutes.
4. Pour in the broth and bring to a hard simmer (medium – high). Cook for 25 minutes or until potatoes are soft.
5. Stir in the milk and kale and cook for another 10 minutes (medium heat). If using spinach, cook for 5 minutes. Season to taste and serve.