



*The Pioneer Woman*

by Ree | The Pioneer Woman  
in Creamy Soups, Soups

#### Web Page

<http://thepioneerwoman.com/cooking/2011/10/sausage-potato-and-kale-soup/>

## Sausage, Potato, and Kale Soup

Prep: 5 mins  
Cook: 45 mins

Level: Easy  
Serves: 12

### Description

A yummy make-at-home version of Olive Garden's "Zuppa Toscana." A hearty, flavorful soup for the colder months!

### Ingredients

- 2 bunches Kale, Picked Over, Cleaned, And Torn Into Bite Sized Pieces
- 12 whole Red Potatoes, Sliced Thin
- 1 whole Onion, Chopped
- 1-½ pound Italian Sausage
- ½ teaspoons Red Pepper Flakes (more To Taste)
- 2 cups Low Sodium Chicken Broth
- 2 cups Whole Milk
- 4 cups Half-and-half
- Splash Of Heavy Cream
- Fresh Or Dried Oregano
- Black Pepper To Taste

### Preparation

Prepare the kale and set it aside.

In a medium pot. boil sliced potatoes until tender. Drain and set aside.

In a large pot, crumble and brown the Italian sausage. Drain as much as the fat as you can. Stir in the red pepper flakes, oregano, chicken broth, milk, and half-and-half. Simmer for 30 minutes.

Give it a taste and adjust seasonings as needed. Add the potatoes, a splash of heavy cream for richness, then stir in the kale. Simmer an additional 10-15 minutes, then serve.