

A recipe from

DAD'S COOKBOOK



Rating:



Zuppa Etruscana

Austin American-Statesman

If you like the Olive Garden's Zuppa Toscana, here's a taste-alike that's easy to make. Toast some breadsticks and toss a salad, and you're off to Florence!

1 Tbsp olive oil

1 lb spicy Italian sausage

1 onion, chopped

2 cloves garlic, minced

½ tsp crushed red pepper

2½ cups water

2 cans (15 oz ea.) chicken broth

3 large russet potatoes.

1 tsp salt

½ tsp fresh ground black pepper

½ bunch kale, stemmed and chopped

1 cup whipping cream

Remove sausage from casing. Place oil and sausage in large saucepan over medium-high heat. Cook until sausage renders and begins to shrink, about 5 minutes. Remove sausage to plate and reserve.

Peel and slice potatoes into ½-inch thick slices. Add onion to pot and cook with occasional stirring until translucent, about 4 minutes. Add garlic and red pepper and cook another minute. Add water and broth and stir. Add potatoes, salt and pepper, then bring to boil. Reduce heat and simmer for 10 minutes. Add kale and sausage and simmer until potatoes are tender, about 15 minutes. Stir in cream, then heat to simmer over medium heat, about 2 minutes.

Yield: Six servings (about 400 calories each)

Preparation time: 15 minutes

Cooking time: 40 minutes

