**Carol’s Olive Garden Zuppa Toscana Copycat Recipe**

Fall has finally arrived in Florida…sort of! We’ll take what we can get, right?  In our house it becomes soup season when the temperature drops. So my momma has been making her own little version of the Olive Garden Zuppa Toscana soup since I was a little girl. It’s so good.

My mom was awesome, because she’d swap out the heavy cream for non dairy milk to make a version I could eat when I was younger. I had milk allergies growing up. Let me tell you, now that I have outgrown those allergies, I understand just how much my momma sacrificed by making me a non-dairy version of this soup.

It’s a super easy soup to make…all in one pot. I usually just set aside extra cooked bacon from breakfast which saves a step. This soup gets better in the fridge, so I usually make it at night after we eat and put it away for tomorrow…that way no one gets hangry, including me lol! I have to say, I prefer the at home version over the restaurant now…more depth of flavor. Is that weird?

So, happy fall, ya’ll! Let’s get in the kitchen and start making this soup together!

**Ingredients:**

* 1 lb Spicy Italian Sausage
* ½ Large Onion, Diced
* 2-3 Cloves of Garlic, Minced
* 1 Box Low Sodium Chicken Broth
* 4 Medium Russet Potatoes, Cubed
* 1 Tsp Crushed Red Pepper Flakes
* 1 Tsp Salt
* 1 Tbsp Pepper
* 1 Cup Heavy Whipping Cream
* 2 Cups Chopped Pre-washed Kale
* 4-6 Slices of Cooked Bacon, Crumbled
* Optional: Parmesan cheese to serve over top.

**How to Make:**

* Chop all your veggies and prep. Makes the process easier later.
* In a hot Dutch oven or stock pot, cook your bacon first if you haven’t already (I usually reserve 6 pieces from breakfast, so I can skip this step). Then throw in your Italian Sausage, diced onion and garlic. Crumble sausage as you cook. You are ready for the next step when the sausage is cooked through.
* Add in potatoes and box of chicken stock, cover and allow to boil. Drop heat and allow to simmer for 15-20 minutes until potatoes are tender.
* Add red pepper flakes, salt and pepper.
* Pour in heavy cream and stir.
* Add kale and crumbled, cooked bacon and stir into the soup. Place lid on top and allow to simmer for 3-5 minutes allowing kale to wilt.
* Give it one last stir and it’s ready to serve. Garnish with freshly grated parmesan.
* Enjoy!:)

Ellis and Tyler love this soup! I bring it to them all the time whenever I make a batch! We’d love to see pictures of your family enjoying this recipe, too. You can share them on [Z88.3 Mornings Facebook Page](https://www.facebook.com/Z88.3Mornings/).

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Originally posted on [Carolbake.com](http://carolbake.com/)