



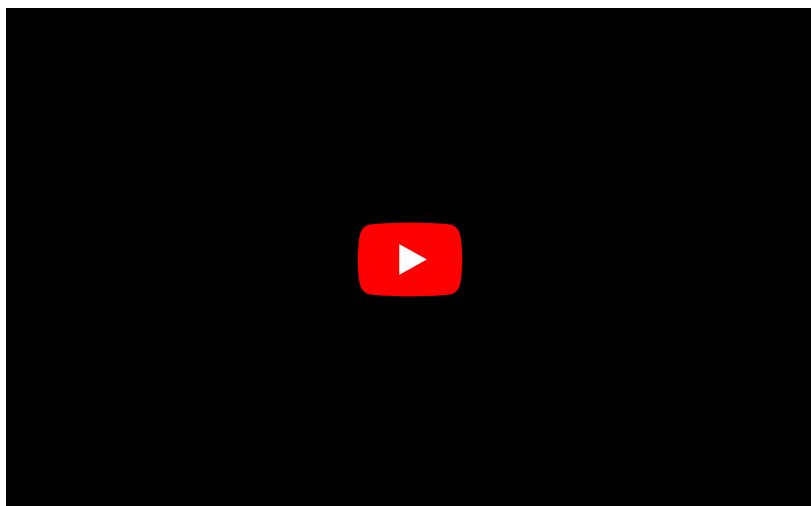
# Zuppa Toscana Soup Recipe with Swaggerty's Farm Italian Sausage

## directions

1. Sauté Swaggerty's Farm Italian sausage with olive oil on high in Instant Pot or other pressure cookers until browned, 4- 5 minutes. (Please refer to individual pressure cooker's instructions for sautéing setting)
2. Add minced garlic, chopped onion, dried oregano, and thyme, to Instant Pot and sauté until onion has softened (about 3 minutes). Stir in chopped potatoes and broth until well mixed. Following the manufacturer's instructions add the lid, set pressure to high, and set timer for 5 minutes. When finished cooking, release pressure according to the instructions. that come with your pot.
3. With the lid removed, set Instant Pot back to sauté on high and stir the kale. Simmer until kale has wilted for a couple of minutes. Stir in half and half and heat for another minute. Add salt and pepper to taste.

## notes

This Zuppa Toscana Recipe can also be prepared on the stove. Follow steps 1 & 2 in a large pot on the stove over medium-high heat. After adding broth, bring pot to a low boil and cook until potatoes have softened. Stir in kale and cook for 5 minutes. Remove pot from heat and stir in half & half, season to taste.



## to serve

Serve hot. This is soup is great the next day as well!



6-8  
*servings*

15 min.  
*prep time*

15 min.  
*cook time*

## ingredients

1 Tbsp. olive oil  
1 lb. Swaggerty's Farm Premium Italian Sausage  
(<https://www.swaggertys.com/product/recipe-ready/mild-italian-ground-pork-sausage-1lb-tray>)  
4 cloves garlic, minced  
1 medium onion, chopped  
1 tsp. dried oregano  
1 tsp. dried thyme  
3 baking potatoes, diced  
6 cups low-sodium chicken broth  
1 bunch fresh kale  
1 cup half and half  
salt and pepper

Pairs well with: Crusty bread, tomatoes, family.

Special Kitchen Tools: 6 qt. Instant Pot