



Tuscan Potato and Kale Soup



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Introduction

Zuppa Toscana is a beloved Italian-American soup that has gained popularity for its rich flavors and hearty ingredients. This creamy soup is a comforting dish perfect for cold weather, combining spicy sausage, potatoes, kale, and a flavorful broth. This recipe captures the essence of Olive Garden's famous Zuppa Toscana, making it easy to recreate this restaurant classic at home.

Detailed Ingredients with measures

Italian sausage: 1 pound

Yellow onion: 1 medium, diced

Garlic: 3 cloves, minced

Chicken broth: 4 cups

Potatoes: 2 medium, sliced

Kale: 2 cups, chopped

Heavy cream: 1 cup

Salt: to taste

Pepper: to taste

Red pepper flakes: optional, for heat

Olive oil: 1 tablespoon

Prep Time

Prep time for this flavor-packed soup takes approximately 15 minutes, allowing you to get all your ingredients prepped and ready.

Cook Time, Total Time, Yield

Cook time is around 30 minutes, making the total time for this delicious Zuppa Toscana about 45 minutes from start to finish. This recipe serves about 6 people, perfect for a family dinner or gathering. Enjoy the warmth and flavor of this delightful soup!



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Detailed Directions and Instructions

Step 1: Cook the Sausages

In a large pot over medium heat, add the Italian sausage and cook until browned. Break the sausage into small pieces as it cooks.

Step 2: Add Vegetables

Once the sausage is cooked through, add the chopped onions and cook until they are translucent. Then, add the minced garlic, cook for an additional minute until fragrant.

Step 3: Incorporate Broth

Pour in the chicken broth and bring to a boil. Once boiling, reduce the heat to a simmer.

See also Peppercorn Steak with Creamy Sauce

Step 4: Add Potatoes

Add the diced potatoes to the pot. Cook for about 15 minutes or until the potatoes are tender.

Step 5: Season the Soup

Stir in the minced kale and add salt and pepper to taste. Cook for an additional 5 minutes.

Step 6: Add Cream

Pour in the heavy cream, mixing well. Allow the soup to heat through.

Step 7: Serve

Remove from heat and serve your homemade Zuppa Toscana hot. Enjoy with crusty bread if desired.

Notes

Note 1:

Feel free to use a combination of spicy and sweet Italian sausage for added flavor.

Note 2:

Adjust the amount of kale based on your preference for greens in the soup.

Note 3:

For a thicker soup, mash some of the potatoes as they cook down.

Note 4:

This soup can be easily stored in the refrigerator and is best enjoyed within 3-4 days.



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Cook techniques

Sautéing

Sautéing is a cooking technique that involves cooking food quickly in a small amount of oil over high heat. In the case of Zuppa Toscana, this technique is utilized to cook the sausage and other vegetables, enhancing their flavors.

Simmering

Simmering refers to cooking food gently in liquid at a low temperature. This technique is essential for soups, allowing the ingredients to meld together and develop a rich, harmonious flavor.

Chopping

Chopping involves cutting ingredients into small, uniform pieces, which helps ensure even cooking. For Zuppa Toscana, vegetables like onion, kale, and potatoes are finely chopped for the best texture.

Slicing

Slicing is cutting food into larger pieces in a uniform thickness. When preparing the sausage and potatoes for this soup, slicing ensures that they cook evenly and provide a pleasing bite.

See also [Kulcha](#)

Incorporating

Incorporating is the technique of gently mixing ingredients together to combine their flavors effectively. In Zuppa Toscana, this is done when combining the sautéed ingredients with the broth.

FAQ

Can I make Zuppa Toscana vegetarian?

Yes, you can make a vegetarian version of Zuppa Toscana by substituting sausage with a plant-based alternative and using vegetable broth instead of chicken broth.

How long does Zuppa Toscana last in the refrigerator?

Zuppa Toscana can be stored in the refrigerator for 3 to 4 days in an airtight container.

Can I freeze Zuppa Toscana?

Yes, Zuppa Toscana can be frozen. For best results, allow it to cool completely before transferring it to a freezer-safe container. It can be frozen for up to 3 months.

What can I serve with Zuppa Toscana?

Zuppa Toscana pairs well with crusty bread, a fresh salad, or a side of garlic bread for a complete meal.

Can I skip the cream in the recipe?

Yes, you can skip the cream if you prefer a lighter soup. You can also substitute it with a non-dairy alternative for a similar effect.



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Conclusion

Zuppa Toscana is a delightful and hearty soup that captures the essence of Tuscan cuisine. With its rich flavors and comforting ingredients, it's a perfect dish for any occasion, whether you're enjoying a family dinner or hosting friends. The combination of savory sausage, fresh kale, and creamy potatoes makes this soup a favorite among many. By following the simple recipe, you can easily recreate this Olive Garden classic in the comfort of your own home.

More recipes suggestions and combination

Pair with Crusty Bread

Enjoy a bowl of Zuppa Toscana with a side of crusty bread for dipping. A fresh baguette or artisan sourdough works wonderfully to soak up the savory broth.

See also [Stuffed Pepper Soup](#)

Salad Side Dish

Complement your soup with a light salad, such as a Caesar or mixed greens salad, to balance the richness of the Zuppa Toscana with vibrant flavors and textures.

Grilled Cheese Sandwich

For a comforting meal, serve a grilled cheese sandwich alongside the soup. The gooey cheese and crispy bread add a delightful crunch that pairs well with the creamy soup.

Different Proteins

Try varying the sausage with ground turkey or chicken for a leaner option. You can also experiment with using bacon or pancetta for an additional smokey flavor.

Vegetarian Version

For a vegetarian take, omit the sausage and use vegetable broth. Add more vegetables like carrots, celery, and bell peppers, as well as plant-based cream for richness.

Spicy Variation

Add a touch of heat by incorporating red pepper flakes or diced jalapeños to the soup. This spicy twist can elevate the flavor profile and add an exciting kick.

Garnish Ideas

Top the Zuppa Toscana with freshly grated Parmesan cheese, a drizzle of olive oil, or a sprinkle of fresh herbs like parsley or basil to enhance the presentation and flavor.



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