

## Slow Cooker Zuppa Toscana

Prep time	Cook time	Total time
10 mins	4 hours	4 hours 10 mins

*The classic zuppa toscana soup, in slow cooker form! It tastes WAY better than Olive Garden's, and is sure to be a crowd pleaser!*

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Serves: 6 servings

### Ingredients

- 1 lb ground Hot Italian sausage
- 1 bag Simply Potatoes, diced potatoes and onions
- 2 large cloves garlic, minced
- 32 oz chicken stock
- 1/2 bunch kale, de-stemmed and torn into bite sized pieces
- 1 cup heavy cream
- 2 Tbsp flour
- Salt and pepper, to taste
- Pinch of red pepper flakes, optional



### Instructions

1. Heat large saute pan over medium high heat and brown sausage.
2. Add minced garlic and stir to combine.
3. Drain off the grease and then add sausage and garlic to the bottom of slow cooker.
4. Add bag of diced potatoes and onion. Cover with chicken stock and water (if necessary) to completely cover potatoes and sausage.
5. Cover and cook on LOW for 5-6 hours or HIGH for 3-4 (potatoes should be soft)
6. **BEFORE SERVING:**
7. Whisk together heavy cream and flour until well mixed. Pour into slow cooker, add kale and stir to combine.
8. Cover and cook on HIGH for 30 minutes until soup has thickened slightly.
9. Taste, season according to your tastes, and serve.

### Notes

\*\* If desired, top soup with slices of crumbled peppered bacon

\*\* goes great with a nice crusty bread

Recipe by The Chunky Chef at <http://www.thechunkychef.com/slow-cooker-zuppa-toscana/>