

## Zuppa Toscana

- 1 lb. Italian Sausage
- 1 large Onion, chopped
- 1 qt. Water
- 2 cloves garlic, minced
- 2 C. Kale or Swiss chard, chopped
- 2 cans Chicken Broth
- 2 lg. Russet Potatoes, diced
- 1 C. Heavy Whipping Cream
- 1/2 can. Oscar Meyer Real Bacon Bits (these have less fat than real bacon)

Cook sausage in a 300-degree oven. Bake approximately 1/2 hour, drain on paper towels and cut into slices. Place onions, potatoes, chicken broth, water, garlic in pot, and cook on medium heat until potatoes are done. Add sausage, bacon, salt, and pepper to taste, and simmer for another 10 minutes. Turn to low heat, add kale and cream. Heat through and serve.