



# TOSCANA SOUP

**PREP: 15 MIN | COOK: 1HR | SERVES: 4**



## **Ingredients:**

- 1 pkg Mennonite pork sausage**
- 1 tbsp oil or lard**
- 3/4 cup diced onion**
- 1 1/4 tsp minced garlic or 1/2 tsp dried garlic**
- 1 tsp salt**
- 1/2 tbsp chili flakes (optional)**
- 750ml pork or chicken broth**
- 250ml water**
- 2 potatoes, halved and sliced**
- 2 cups sliced kale**
- 1/3 cup heavy cream**

## **Directions:**

- 1. Preheat oven to 425 degrees F.**
- 2. Place sausage links on a baking sheet and bake 25 minutes, or until cooked through. Slice into 1/2 inch slices.**
- 3. Heat oil in a large saucepan over medium heat. Sauté onions until translucent; add garlic, salt, chili flakes and potatoes, cook 3 minutes.**
- 4. Stir in broth and water simmer 10 minutes.**
- 5. Reduce heat to low and add sausage, simmer until potatoes are tender.**
- 6. Add kale and cream until heated through then serve.**