

Zuppa Toscana

Ingredients:

- 1 pound Italian sausage, cooked and drained
- 4 pieces of bacon; sliced, cooked and drippings reserved
- 1 onion, diced
- 2 tablespoons garlic, minced
- 4-6 russet potatoes, peeled and cut into bite-sized cubes
- 1 Tablespoon Rosemary and Herb Seasoning (or thyme/Rosemary blend)
- 32 ounces (4 cups) chicken broth + water/ more broth to top off
- 2 cups kale (or swiss chard), destemmed and cut into bite-sized pieces
- 1 cup heavy whipping cream or half/half (full fat coconut milk works great)
- 2 tablespoons cornstarch
- Salt and pepper to taste
- Garnish: Cayenne pepper to taste

Pressure Cooker Instructions:

- Cook sausage in the bottom of your instant pot on sear/saute. Remove from pot, drain and discard grease. Set aside for later.
- Slice bacon into bite sized pieces and saute/sear in your pot until crisp. Scoop the bacon out of the pot, but leave the bacon grease inside.
- Add your onions to the pot and sear/saute for several minutes or until translucent.
- Add your garlic and cook for 30-60 seconds or until aromatic.
- Add your chicken stock, chopped potatoes, seasonings, cooked sausage, and cooked bacon.
- Make sure the potatoes are covered at least half inch, you may need to add more broth or water to top it off.
- Lock the lid on the pressure cooker, seal the valve, and set it to manual for 8 minutes.
- Whisk together the cornstarch with milk choice and set aside.
- When the time is up, quick release the pressure and set Cooker to sauté/sear.
- Add all milk and cornstarch slurry. Cook until thickened.
- Add in your kale and cook just until wilted. Taste and season with salt/pepper/cayenne.

Stock pot Instructions:

- Cook sausage in a heavy stock pot. Remove from pot, drain and discard grease. Set aside.
- Slice bacon into bite sized pieces and get into the same stock pot. Cook until crisp. Scoop the bacon out of the pot, but leave the bacon grease in the pot.
- Add your onions to the pot and saute for several minutes or until translucent.
- Add your garlic and cook for 30-60 seconds or until aromatic.
- Add your chicken stock, chopped potatoes, seasonings, cooked sausage, and cooked bacon.
- Make sure the potatoes are covered at least half inch, you may need to add more broth or water to top it off.
- Simmer for 15 minutes or until the potatoes are fork tender.
- Whisk together the cornstarch with milk choice and add to the stock pot. Cook until thickened
- Add in your kale and cook just until wilted. Taste and season with salt/pepper/cayenne.