

Spicy Tuscan Soup



1 lb spicy breakfast sausage
1 small red onion, diced
3 cloves garlic, minced
3 medium potatoes
1 quart chicken broth
¼ bunch kale, roughly chopped
½ cup heavy cream
Salt & pepper, to taste
1tional)
2 garlic cloves, minced

- **1** Crumble sausage in a Dutch oven and heat over medium-high heat until cooked through. Drain off grease and set aside.
- **2** Add onions to the Dutch oven. Reduce heat to medium and cook until onions are clear. Add minced garlic and cook for 1 minute.
- **3** Cube potatoes and add to Dutch oven along with chicken broth. Simmer for 15-20 minutes until potatoes are almost done.
- **4** Add remaining ingredients as well as the sausage and simmer for 5 more minutes.