



## ***COPYCAT Zuppa Toscana Soup***

This Olive Garden knock-off is a warm hearty soup for cold Winter nights. A quick fix for families heading out to a Sports game or coming in after a cold Sledding Day. In about 30 minutes you can have this on the table and warming you up!

### **Ingredients:**

- 1lb ground pork sausage
- ¾ Cup Onion, diced
- 6 slices bacon, diced
- ½ Tbsp TW Italian Seasoning
- 1 ¼ tsp Garlic, minced
- 4 Cups Chicken Broth
- 3 Cup Potatoes, cut into bite sized pieces
- 3 Cups Kale, thinly sliced
- ¾ Cup Whipping Cream (or Half and Half to cut calories)

### **Tupperware Products:**

- Stack Cooker
- Pressure Cooker
- Chop-n-Prep
- Can Opener
- Universal Peeler
- Chef's Knife
- Flexible Cutting Board
- Fridge Smart
- Spatula
- Serving Utensils (ladle)

### **Instructions:**

- Dice onion and bacon in the chop-n-prep
- Mix bacon and onion into the ground pork with Italian Seasoning and place in the colander part of the stack cooker.
- Put the colander over the 1 ¾ Qt Casserole and cover. Microwave for 6 minutes.
- Break meat mixture into pressure cooker and break up into bite sized pieces.
- Add potatoes, garlic and chicken broth and seal pressure cooker. Microwave 20 minutes.
- Allow steam to vent and open slowly.
- Add kale and put the cover back on for a few minutes to help wilt the kale.
- Just before serving add the whipping cream.



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