

Zuppa Toscana

- 4 slices bacon, cut into about 1/2" pieces
 - 1 pound Italian sausage
 - ½ teaspoons crushed red pepper flakes
 - 4 medium yellow potatoes (about 1 pound 3 ounces), diced into bite-sized pieces
 - 1 medium white or yellow onion, diced
 - 2 tablespoons garlic minced (about 4 cloves)
 - 4 cups chicken stock
 - ½ bunch kale, stems removed and leaves chopped, 4 cups
 - 1 can coconut milk
 - Salt and pepper to taste
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In a Dutch oven or heavy-bottomed medium pot over medium heat, add Italian sausage and sprinkle crushed red pepper flakes over. Use a spoon to break up the pieces. When browned and cooked through, drain and set aside.

Cook the bacon pieces in the same Dutch oven over medium heat until crisp, about 5-10 minutes. Remove the crisp bacon and set aside – don't get rid of the bacon fat! Stir in the onions and garlic; cook until onions are soft and translucent, about 5 minutes.

Pour the chicken broth into the Dutch oven with the onions and garlic, and bring to a boil over high heat. Add the potatoes, and boil until fork tender, about 10-20 minutes. Reduce the heat to medium and stir in the coconut milk and the cooked sausage; heat through.

Add the bacon and the kale into the soup just before serving and cook until kale is bright green and softened. Add salt and pepper to taste.