



Toscano Soup

Jacob · 29/09/2024



Prep Time

N/A

Difficult

Medium

Servings

N/A

Description

If its difficult to get your family to eat greens theyll gobble them up in this potatobased soup featuring healthier turkey sausage and a garnish of crispy bacon

Ingredients

- - 1 (4 ounce) package Idahoan® Roasted Garlic Flavored Mashed Potatoes
- dry - 3 slices bacon
- cooked and crumbled - 3 Italian turkey sausage links - ½ onion
- diced - 3 cloves garlic
- minced - 5 cups chicken stock - 5 cups 2% milk - 2 cups green Swiss chard or kale
- chopped - Pinch of crushed red pepper
- or to taste - Sea salt and freshly ground black pepper to taste

Instructions

1. Cook the bacon in a large Dutch oven over medium heat. Drain on a paper towel. Crumble and set aside. Remove the turkey Italian sausage links from the casing and place in the Dutch oven along with the diced onion. Saute until the onion is soft and the sausage is cooked. Add the garlic
2. stirring frequently for 45 seconds. Add the chicken stock
3. milk
4. and potatoes. Add Swiss chard or kale along with the crushed red pepper
5. sea salt and fresh cracked black pepper to taste. Cook on medium low for 15 minutes or until hot. Ladle into soup bowls and garnish with crumbled bacon. Related product: Roasted Garlic Flavored Mashed Potatoes