



Olive Garden Zuppa Toscana Copycat

Ingredients

- 1 pound mild or spicy Italian sausage, casing removed
- 3 cloves garlic, minced
- 1 sweet onion, diced
- 4 cups reduced sodium chicken broth
- 3 russet potatoes, peeled and cut into 1-inch cubes
- 3 cups baby spinach
- 1 cup half and half (original recipe uses heavy cream)
- Kosher salt and freshly ground black pepper, to taste

Instructions

- Heat a large stockpot or Dutch oven over medium high heat.
- Add Italian sausage and cook until browned, about 3-5 minutes, making sure to crumble the sausage as it cooks; drain excess fat, reserving 2 tablespoons in the stockpot.
- Add garlic and onion, and cook, stirring frequently, until onions have become translucent, about 2-3 minutes.
- Stir in chicken broth and potatoes. Bring to a boil; reduce heat and simmer until potatoes are tender, about 10 minutes.
- Stir in spinach until wilted, about 1-2 minutes. Stir in half and half until heated through, about 1 minute; season with salt and pepper, to taste. Serve immediately.

MAKES 8 SERVINGS. NUTRITION PER SERVING: CALORIES: 280 | CARBOHYDRATES: 30G | PROTEIN: 18G | FAT: 10G | FIBER: 4G

Adapted from Damn Delicious