

PREMIO FOODS RECIPE CONTEST



Recipe Name: Premio Zuppa Toscana

Recipe:

- 1 lb. Premio Ground Sausage or links sliced
- 1 Bunch of Kale, chopped (2-3 c)
- 4-5 Yukon Gold Potatoes sliced in half moons
- 1 Onion Chopped
- 3 Garlic Cloves chopped
- 2 tsp. olive oil
- 1 tsp. Sea Salt
- 1 tsp. Ground Pepper
- 1 tsp. Italian Seasonings
- 1/2 tsp. Crushed Red Pepper
- 4 c. Chicken Broth
- 2 c. Water
- 1 c. Heavy Cream

Heat oil in large pan add garlic and onion-sauté until tender. If using ground sausage cook in a separate pan, and drain. Add all ingredients into the large pan, except cream. Bring to a rapid boil, then cover and simmer for 45-60 minutes. Add cream, stir in and serve.