

Tried and True Recipes from Untiedt's Roadside Stands

Over 25 locations. Most locations open 7 days a week, 10am – 6:30pm Mid-June – Labor Day

Olive Garden® Zuppa Toscana

Passed along from a CSA member

1 lb	-ground Italian sausage	1 cup	-heavy cream
1 ½ tsp	-crushed red peppers	1 lb	-Russet Potatoes, sliced (about 3 large)
1 large	-white onion, diced	¼ bunch	-Kale
4 Tbsp	-bacon pieces		
2 tsp	-garlic puree		
10 cups	-water		
5 cubes	-chicken bouillon		

Directions:

Sauté Italian sausage and crushed red pepper in a large pot. Drain excess fat, refrigerate while you prepare other ingredients. In the same pan, sauté bacon, onions and garlic over low-medium heat for approximately 15 min or until the onions are soft. Add chicken bouillon and water to the pot and heat until it starts to boil. Add the sliced potatoes and cook until soft, about half an hour. Add the heavy cream and just cook until thoroughly heated. Stir in the sausage and the kale, let all heat through and serve!



Untiedt's Vegetable Farm, Inc.

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