

# ZUPPA Toscana

This is a Family favourite! Rich , Flavourful and Filling! A 1 cup serving is a perfect lunch but Serve a nice big bowl with crusty Bread and a crisp salad and it's a great dinner!

1 pound spicy Italian ground sausage  
4 tablespoons butter  
1/2 white onion, diced  
1 tablespoon minced garlic  
6 cups chicken broth  
2 cups water  
4/5 yellow potatoes, cut into 1-inch pieces  
1 teaspoons salt or to taste  
1/2 Tsp of Chile Flakes  
( Optional, for those that Like more heat)  
1 teaspoon black pepper  
2 cups heavy cream  
3 cups Fresh Baby Spinach  
8 Slices of Bacon ( Chopped)  
Grated parmesan cheese for topping



In a Large Heavy Bottom Pot Sauce, The Sausage and Bacon until cooked. Remove the Meat and drain 1/2 the fats. Add the butter to the pot and saute the onions over medium heat until Clear, Add the Garlic and saute until fragrant.

Add the Meats, Chicken Broth, Water, Potatoes, Salt and Pepper and bring to a boil, Lower the heat and simmer until Potatoes are tender.

Stir in the Spinach and Heavy Cream and Chile Flakes. Taste at this point and add more salt and pepper as desired. Ladle into soup bowls and top with Freshly Grated Parmesan.