

Tuscan Potato Soup

**Makes:**

4-6 servings

Utensil:

4.5 Qt. Mini Braiser Pan with Cover (Limited Edition)

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Recipe:**Contributed By:**

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Recipe Description:

Decadently satisfying sausage and potato soup with a few other key ingredients will make this your favorite go-to recipe for soup. This simple rendition is simmered to perfection in the 4.5 Qt. Mini Braiser Pan. Serve this hearty soup with a light salad and if desired, some savory herb bread sticks.

1 yellow onion, diced
1 head of garlic, peeled and minced
1 16 oz
Italian sausage, ground
(453
g)
2 large russet potatoes, cubed
4 cups
white beans, precooked or 2 - 15.5 oz cans
(1048
g)
4 cups

chicken broth
(950
ml)
2 cups
half and half
(475
ml)
2 cups
fresh kale, chopped
(134
g)
 $\frac{1}{2}$ tsp
red pepper flakes, optional
(1
g)

Directions:

1. Preheat pan over medium-low heat until several drops of water sprinkled in pan skitter and dissipate, approximately 7 – 10 minutes.
2. Cut ends and peel skin off of sweet onion, and garlic, dice each. Place onion and garlic in preheated pan and sauté over medium low heat for 5 – 7 minutes, or until onion is translucent.
3. Add fresh ground sausage and sauté until cooked and sausage turns brown.
4. Add cubed potatoes, cooked white beans, and chicken broth. Simmer over low heat for approximately 1 hour or until potatoes are completely cooked.
5. Add half and half; cook an additional 30 minutes. Flavors will blend as soup simmers.
6. Add kale and red pepper flakes; cook 10 minutes.
7. Remove from heat, let soup rest 5 minutes before serving.

Tips:

- Substitute Italian sausage for meatless vegan crumbles.
 - Substitute chicken broth for vegetable broth.
 - Substitute half and half for hemp, coconut or rice milk.
 - Optional toppings: grated cheddar or parmesan cheese, seasoned croutons and diced onions.
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