

LIGHTER ZUPPA TOSCANA SOUP WITH SALAMI CROUTONS

This hearty sausage, potato and kale soup is made lighter by using turkey sausage and extra veggies like carrots and beans, plus pureed canellini beans for creaminess. It's the ultimate comfort food during cold winter months.

Serves 6 to 8

INGREDIENTS

- 1 pound Italian turkey sausage
- 3 strips Oscar Mayer Bacon, diced
- 1 large onion, diced
- 2 carrots, sliced
- 5 garlic cloves, minced
- 1/2 cup dry white wine
- 6 1/2 cups chicken broth
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 1 teaspoon ground fennel
- 1 teaspoon Italian seasoning
- 3 large Russet potatoes, diced or sliced
- 1 can cannellini beans, rinsed and drained
- 1/2 cup heavy cream (optional)
- Fresh parmesan cheese for serving
- Parsley, minced for serving
- 6 slices Primo Taglio Dry Italian Salami



PREPARATION

1. Cook the sausage in a Dutch oven or large soup pot over medium-high heat, breaking it up into small crumbles. Remove from the pot and reserve for later.
2. Cook the diced bacon in the same pot until it's browned and crispy. Remove the bacon and drain the pot of the bacon and sausage drippings, leaving just 1 teaspoon behind.
3. saute onions and carrots in the pot over medium heat until softened.
4. Add the garlic and cook until fragrant, for just a minute.
5. Add the white wine to deglaze the pan and cook until reduced by half.

Preparation continued on back.

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PREPARATION (CONT.)

Top with salami croutons, parmesan cheese and garnish with fresh parsley if desired.

- 6.** Add the chicken broth and season with salt, pepper, ground fennel and Italian seasoning. Increase the heat to high to boil the broth.
- 7.** Once the broth is boiling add the potatoes and canned beans and simmer over medium heat until the potatoes are fork tender.
- 8.** Meanwhile, prepare salami croutons by dicing the salami into small cubes and pan frying over medium heat until toasted (about 3-4 minutes). Remove from pan and set aside.
- 9.** Add the cooked sausage, bacon and kale to the pot and stir to combine. If using heavy cream, add at this time.
- 9.** For a thicker soup and as an alternative to the heavy cream, reserve 1/4 cup of the beans and smash with a spoon until a paste forms. Add some broth and stir it into the soup to add heft and texture to the soup without adding cream.