



Copycat Zuppa Toscana

Perfect for cooler weather- this soup is comfort in a bowl!

Ingredients

- 1 lb Stoltzfus hot Italian sausage grillers, casings removed
- 1 lb Stoltzfus sweet Italian sausage grillers, casings removed
- 1 large onion, diced
- 24 oz jar roasted red peppers, drained and diced
- 8 cups chicken stock
- 2 lb fresh gnocchi
- 1 large bunch of kale, stems removed and roughly chopped
- 1 cup heavy cream
- Salt and freshly ground pepper, to taste
- Parmesan cheese, grated



Directions

1. Heat a Dutch oven or large pot over medium-high heat, and add the diced onions and sausage to the pot. Cook, breaking the sausage up, until the sausage is crumbled and completely browned.
2. Add the diced roasted red peppers and chicken stock to the pot and bring to a simmer. Reduce heat to medium-low and add gnocchi and kale. Stir to combine and cook for 5 minutes, until the kale is wilted and the gnocchi is cooked.
3. Stir in the heavy cream and add salt and freshly ground pepper to taste.
4. Top with grated Parmesan cheese and serve.



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