



# Slow Cooker Zuppa Toscana

Servings: 0

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## Ingredients

- 1 lb. sausage
- 2 large russet baking potatoes , sliced in half, and then in 1/4 inch slices
- 1 large onion , chopped
- 1/4 c. bacon bits (optional)
- 2 garlic cloves , minced
- 2 c. kale or swiss chard , chopped
- 16 oz. can chicken broth
- 1 quart water
- 1 c. heavy whipping cream

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## Directions

Brown the sausage in a skillet over medium-high heat until no longer pink.  
Place cooked sausage, chicken broth, water, garlic, potatoes and onion in the slow cooker.  
Cover & Crock on High for 3-4 hours until potatoes are cooked and soft.  
Optional: Mash the potatoes a bit with a potato masher for texture.  
Turn the slow cooker off and add the kale.  
Return the lid and let sit for 5 minutes.  
Stir in whipping cream and serve.

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Direct recipe link: <https://www.keyingredient.com/recipes/844495032/slow-cooker-zuppa-toscana/>