

**Olive Garden Toscana Soup**CDKitchen <http://www.cdKitchen.com>**Category:** O - Copy Cat Restaurant Recipes**Serves/Makes:** 5 | **Difficulty Level:** 3 | **Ready In:** 30-60 minutes**Ingredients:**

3/4 cup onions, diced 1/8 inch  
1 slice bacon, 1/4-inch diced  
1 1/4 teaspoon garlic, minced  
1 ounce chicken bouillon  
1 quart water  
2 medium potatoes, cut in half length-wise, then cut in 1/4-inch slices  
2 cups cavalo greens (kale can be substituted), cut in half, then sliced into 1/16-inch strips  
1 1/2 cup sausage link - spicy, precooked, cut in half length-wise, then cut at an angle into 1/2-inch slices  
3/4 cup heavy whipping cream

**Directions:**

Place sausage link onto sheet pan and bake in 300 degree oven for 15 to 20 minutes or until done.

Place onions and bacon into 3 to 4 quart saucepan and cook onions over medium heat until the onions are almost clear. Add garlic and cook for 1 minute.

Add chicken bouillon, water and potatoes, bring to a simmer for 15 minutes. Add remaining ingredients then simmer for 5 more minutes and serve.

Recipe Location: [http://www.cdKitchen.com/recipes/recs/524/Olive\\_Garden\\_Toscana\\_Soup37281.shtml](http://www.cdKitchen.com/recipes/recs/524/Olive_Garden_Toscana_Soup37281.shtml)

Recipe ID: 10236

**Don't forget to stop back at CDKitchen and write a review or upload a picture of this recipe!**

This recipe is from CDKitchen <http://www.cdKitchen.com>

© 1995-2007 CDKitchen, Inc.