



**the honeycomb project**

## LAUREN'S PESTO ZUPPA TOSCANA

### Ingredients

- 3 Garlic Cloves
- 1 Lemon (zest and juice)
- 3 Celery Stalks
- 1 Spanish Onion
- 2 Chicken Sausages
  - 1 Spicy Italian
  - 1 Spinach Feta
- 1 Bunch Tuscan Kale
- 3 Russet Potatoes
- 8 cups Chicken Broth
- 1/3 cup Basil Pesto
- 1 cup Heavy Whipping Cream
- ½ cup Grated Parmesan Cheese
- 4 Sprigs Fresh Thyme
- Salt, Black Pepper, and Red Pepper to Taste
- 1-2 TBSP Olive Oil

### Directions:

- Fill a Dutch oven with about ¾" of water and bring to a boil
- Once boiling, add sausages and cover. Cook for about 5 minutes then flip sausages and use a fork to poke a series of holes in the sausage to let steam out
- Cover and cook for 5 more minutes
- Drain water and cut sausages into slices. Return to Dutch oven to brown
- Once the sausages start to brown on both sides, add olive oil, chopped onion, chopped celery, sliced garlic, chopped potatoes and thyme
- Cook until onions and garlic are translucent and lightly browned
- Add chicken stock and bring to a boil
- Once boiling add kale and pesto and cook for 5 minutes
- Add lemon, heavy whipping cream, parmesan and return to boil
- Add salt, black pepper, and red pepper to taste