

Midwest Creamy Zuppa

Prep time: 15 minutes

Total time: 45 minutes

Cook time: 30 minutes

Serves: 4-6

Ingredients

- 1 package Beelers mild Italian sausage*
- 4 slices Beelers bacon*
- 4-5 shishito peppers**
- 1 medium onion**
- 2 cloves garlic**
- 1 tsp salt
- 1 tsp red pepper flakes (optional)
- 6 cups water
- 4-6 tennis ball-sized potatoes**
- 1 cup Hansen's Dairy heavy cream
- 1-2 large kale leaves
- Rustic Hearth Wheat Sourdough Bread*

* Items that can be purchased at Hansen's Dairy stores

** Items that can be purchased seasonally at Hansen's Dairy stores

Directions

- Cut sausage & bacon into 1-inch chunks and place in large pot.
- Cook on medium heat for 10-15 minutes, stirring occasionally.
- While meat is cooking, dice onion, garlic & peppers and add to meat.
- While meat & vegetables are cooking, thinly slice potatoes and add to pot along with water, salt & pepper flakes.
- Cover & bring to a boil.
- While waiting for soup to boil, cut kale into 1-2 inch chunks, removing the large stem.
- Add to soup & continue cooking until potatoes are soft.
- Remove from heat & slowly stir in heavy cream.
- Slice bread into chunks for dipping.

Recipe by Julie at www.JulieGrunklee.com