

Pressure Cooker Olive Garden Zuppa Toscana (Italian Soup)

Prep time

10 mins

Cook time

10 mins

Total time

20 mins

Olive Garden's Zuppa Toscana Copycat Recipe

Author: This Old Gal

Recipe type: Soup

Cuisine: Italian

Serves: 6 servings



Ingredients

- 1 pound Hot Italian Sausage, casing removed
- 4 slices Bacon, rough chopped
- 3 Large Potatoes, UNpeeled and sliced ¼" thick Or Cauliflower Florets
- 1 Onion, chopped
- 4 Garlic Cloves, minced
- 1½ quarts Chicken Stock/Broth
- ¼ cup water
- 2 cups Fresh Kale, Chiffonade (sliced into ribbons)
- 1 cup Heavy Cream or Half & Half

Instructions

1. Select the Sauté or Browning function on your Pressure Cooker and allow to heat.
2. Add bacon to the Pressure Cooker cooking pot and cook until crisp. Remove bacon to paper towel lined plate and drain most of the grease.
3. Add onions to the cooking pot and sauté three minutes. Add sausage, breaking up into pieces and sauté until browned, about five minutes. Add garlic to cooking pot and sauté one more minute.
4. Turn off Pressure Cooker and drain grease, if necessary.
5. Add Chicken Broth, water and potatoes.
6. Lock on lid and close Pressure Valve.
7. Cook at High Pressure for 5 minutes.
8. When Beep sounds, allow a 10 minute Natural Pressure Release and then do a Quick Release.
9. Add kale to the cooking pot and stir until wilted. Add cream and combine.
10. Place in serving bowls and top with bacon.

Notes

Mild Sausage can be substituted for the Hot Sausage and add Hot Pepper Flakes to get the heat.

Recipe by This Old Gal at <http://thisoldgal.com/pressure-cooker-olive-garden-zuppa-toscana-italian-soup/>

I know many, many folks have posted the Zuppa Toscana copycat recipe from This Old Gal on here, but I just made a low carb version - left out the potatoes, and added some zucchini zoodles and diced chicken. Yummy!!!