

# Zuppa Italiano!



2 - 32 oz. boxes of Imagine® brand Free Range Chicken Broth  
8 Medium Red Potatoes  
3/4 pound Mild Italian Sausage  
1 Tablespoon Herbes de Provence  
1 teaspoon Mrs. Dash Onion and Herb seasoning  
1/2 to 1 teaspoon Johnny's® brand Season Salt, to taste  
1 Tablespoon Italian Seasoning  
1 - 12 oz. can evaporated milk  
2 Tablespoons cornstarch  
1 - 2 cups Kale (rinsed and chopped)

1. Make a slit down the side of each sausage using a sharp knife. Remove the sausage filling from the casing. Discard the casing. Place the sausages in a non-stick skillet. Saute the sausage over medium heat. Use a large, stiff spatula to break up the sausages into small pieces while it cooks. Saute until the sausage is fully cooked. Drain the meat thoroughly.

2. Scrub the red potatoes and rinse. Cut the potatoes in half, then cut each half lengthwise into two pieces. Slice into 1/8" slices.

3. Place the sausage in a soup pot and add the sliced potatoes. Add the broth and seasonings. Simmer all ingredients together for about one hour.

4. Mix the cornstarch with the evaporated milk. Add to the soup to thicken, stirring constantly until the soup thickens slightly.

5. Rinse the kale and chop into small pieces. The kale can either be mixed into the soup a few minutes before serving, or sprinkled on top of the soup.