

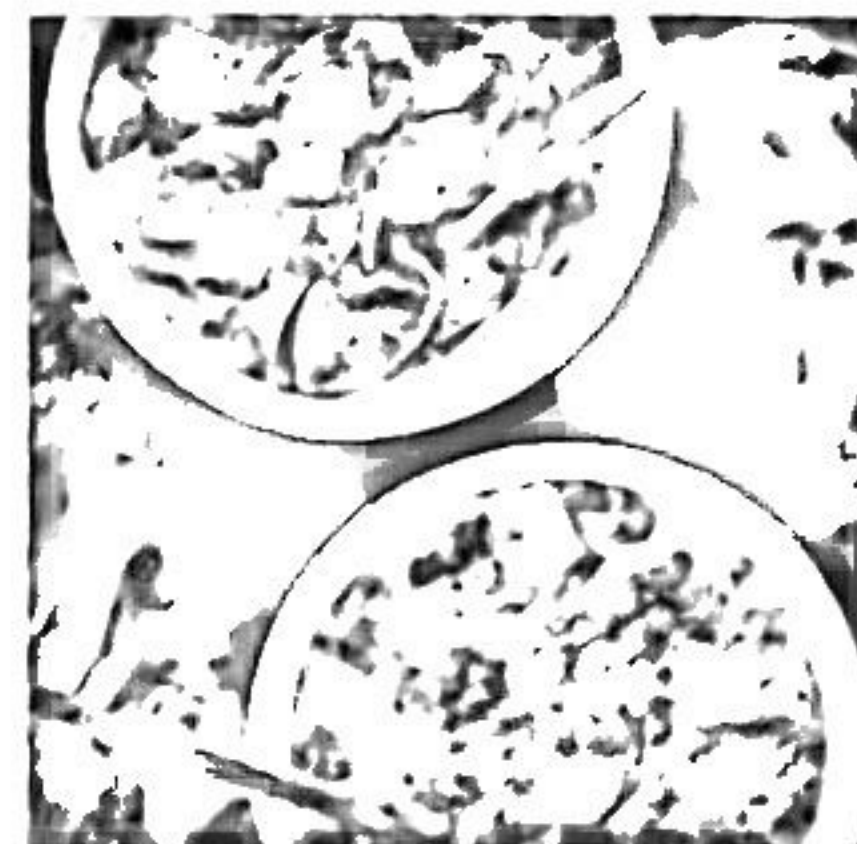
# INSTANT POT OLIVE GARDEN ZUPPA TOSCANA COPYCAT

yield: 6 SERVINGS   prep time: 15 MINUTES   cook time: 20 MINUTES   total time: 35 MINUTES

*This copycat tastes just like the restaurant version except you can make it in the pressure cooker. It is unbelievably easy and effortless – anyone can make it! It is basically fool-proof. Promise!*

## INGREDIENTS:

- 1 tablespoon olive oil
- 1 pound mild Italian sausage, casing removed
- ✓ 3 cloves garlic, minced
- 1 onion, diced
- ✓ 1/2 teaspoon dried oregano
- 3 russet potatoes, chopped
- 6 cups chicken broth
- ✓ Kosher salt and freshly ground black pepper, to taste
- 1/2 bunch kale, stems removed and leaves chopped
- 1 cup half and half



*dried onion?*

## DIRECTIONS:

1. Set a 6-qt Instant Pot® to the high saute setting. Add olive oil and sausage. Cook, stirring frequently, until sausage is lightly browned, about 3-5 minutes, making sure to crumble the sausage as it cooks; drain excess fat.
2. Add garlic, onion and oregano. Cook, stirring frequently, until onions have become translucent, about 2-3 minutes.
3. Stir in potatoes and chicken broth; season with salt and pepper, to taste.
4. Select manual setting; adjust pressure to high, and set time for 5 minutes. When finished cooking, quick-release pressure according to manufacturer's directions.
5. Stir in kale until wilted, about 1-2 minutes. Stir in half and half until heated through, about 1 minute; season with salt and pepper, to taste.
6. Serve immediately.