



Every Soup has a Story....

Creamy Leek and Greens Soup (Vegetarian, GF)

Ingredients: leeks, garlic, butter, chard, kale, collards, half and half, parmesan cheese, potatoes, salt, citric acid

Curried Cauliflower Soup (Vegan, GF)

Ingredients: onion, garlic, olive oil, tomatoes, curry, spices, curry paste, cauliflower, cilantro, salt,

Heating Instructions:

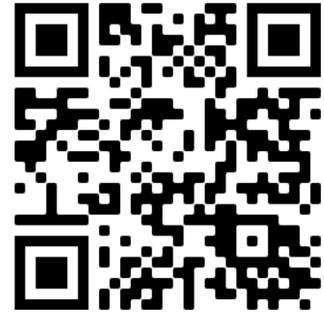
Stove Top: Place soup in a pot and heat on the stove until just boiling.

Microwave: Place soup in bowls and heat on high for 2 minutes, stirring after 1 minute.

Serve & Enjoy!

The Soup Starts here:

Check out the QR code for feedback forms, ordering and more soup info!



Creamy Leek and Greens Soup: You may have noticed the name of this soup on the order form was "Creamy Leek and Chard Soup " What gives? What happened to the chard? The menu logistics of using produce from our much loved farmers at Canby Farms sometimes requires augmenting and substituting similar delicious ingredients according to what this idyllic 11 acre farm can produce. The tender spring chard is still there. We augmented it with collards and kale. Farmers have a wonderful habit of keeping chefs on their toes. **Serving suggestion:** This soup is hearty and filling enough to eat with just a few slices of ham and a drizzle of chili oil. **Chef hack alert:** Use this soup as a pasta sauce!

Curried Cauliflower Soup: We initially envisioned this soup to be a simple pureed cauliflower soup, lightly seasoned with curry spices. Feeling the desire to amp up the flavor profile a bit, we decided to go in a completely different direction and use a chunky, highly spiced, tomato based soup with lots of big florets of cauliflower. I'm glad we reconsidered. We like this soup a lot! **Serving suggestion:** Toasted naan along with smashed potatoes with olive oil and yogurt.

Order our Brazilian feast pop up on April 15th. Check out the menu and sign up on through our website stonesouppdx.com

WE'RE INTERESTED TO KNOW WHAT YOU THINK! Fill out 12 soup feedback forms and Stone Soup will give you 1 FREE MONTH soup subscription..Free... on us!