



Every Soup has a Story....

Italian Zucchini, Chard and Sausage Soup (GF)

Ingredients: Ground pork, zucchini, chard, onion, garlic vegetable stock, water, spices, salt

Red Lentil and Spring Pea Dal (Vegan, GF)

Ingredients: Red lentils, onion, garlic, carrot, english peas, pea shoots, tamarind, spices, salt

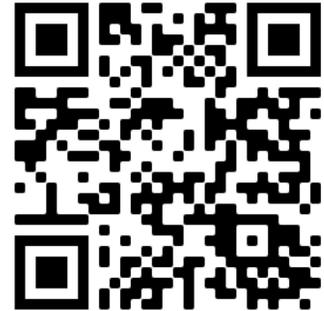
Heating Instructions:

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.

The Soup Starts here:

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



Italian Zucchini, Chard and Sausage Soup: This week, Chef Kotie, our newly promoted Tier 2 Chef-trainer has whipped up 50 qts of this savory summer soup. We were particularly stoked about this soup because Chef Kotie created this recipe from scratch and saw it through until the end. Stone Soup's at the Shemanski

Farmers Market every Wednesday. H&A farms had a beautiful variety of young costata squash and chard. We wiped out their entire selection of squash to make this soup! If you're free from 10-2, we'd love to see you at Shemanski Park! **Serving suggestion:** Toasted Fressen beer bread with butter!

Red Lentil and Spring Pea Dal: This week we have an extremely colorful soup with hues of red, green and orange. We've taken the beautiful recipe that Chef Su has crafted and transformed it. Instead of yellow dal, you'll see red lentils. In addition to the spring peas, you'll taste the unique sweetness of loads of pea shoots. This soup is a beacon of vegan deliciousness.

Serving Suggestion: Naan bread. Nuff said.

POP UP ALERT!: This Friday, June 17th, Chef Su will be cooking a completely Vegan and GF Italian meal. We love having monthly pop ups because it showcases how talented our chefs truly are. There is still time to order and we encourage you to check out the menu if you're interested. <https://www.stonesouppdx.com/product-page>

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!