



Every Soup has a Story....

Brown Butter Cauliflower (Vegetarian,GF)

Ingredients: Cauliflower, butter, almond milk, half and half, lemon, nonfat dry milk, salt, white pepper

Carrot, Chickpea and Za'atar Soup (Vegan,GF)

Ingredients: Carrots, chickpeas, onion, garlic, za'atar, spices, salt, olive oil

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!



Brown Butter Cauliflower: This is a great example of taking simple ingredients and making something magic out of it. By itself, cauliflower is easy to pass over in the vegetable aisle. But dress it up a little bit and it makes for a perfect creamy soup. The brown butter gives the soup it's nutty sweetness. This is the basis for many of the soups we used to make at my restaurant, Park Kitchen. Focus on 1 fantastic local vegetable, add 1 or 2 supporting ingredients to the soup to make it shine. Simple and delicious.

Serving suggestion: This soup does well with bold and colorful garnishes. One of my favorite ways to adorn Cauliflower soup is with grilled shrimp and cherry tomatoes marinated with pesto.

Carrot, Chickpea, Za'atar Soup: Those of you Stone Soup die-hard fans remember the days Before COVID (B.C.) when we served flatbread with grilled vegetables and Za'atar. Za'atar, like pesto, has the ability to elevate almost any food. In this soup the combination of sesame, sumac and thyme integrate the sweetness of the carrots and the earthiness of the chickpeas to make a soup that's bigger than the sum of its parts.

Serving Suggestion: Make a meal out of this hearty vegan soup by serving it with pita bread slathered with cucumber raita.

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!