



Every Soup has a Story....

Su's Yellow Dal (Vegan, GF)

Ingredients: Yellow split peas, onion, garlic, carrot, english peas, tamarind, spices, salt

Meaty Chili (GF)

Ingredients: Onion, ground beef, tomatoes, pinto beans, garlic, peppers, olive oil, red wine, spices, salt, sugar,

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!



Su's Yellow Dal: This Soup Story starts with Su Olvey, Stone Soup's Operations Manager. Count on Su to arrive every day with a smile and cackling laughter. Aside from being a magnificent manager, Su sets an example for the delights and virtues of veganism at Stone Soup. They've been a strong advocate for providing delicious and healthy, vegetable-based meals to the shelters Stone Soup has been serving for over 2 years. This vibrant Yellow Dal is a prime example of Su's cooking. It's crave-worthy and deceptively simple. Thanks Su! **Serving suggestion:** Break out the Naan bread smeared with labneh and sesame seeds.

Meaty Chili: Meaty Chili is one of the recipes which inspired the Stone Soup subscription project. This soup was an instant hit with folks in shelters during the pandemic. Without a doubt, it's a tasty, comforting, hearty meal. **Serving suggestion:** Definitely do the cornbread thang! Also highly recommend putting out the condiment bar with shredded cheese, sour cream, green onions, and whatever else you like to float on top of your chili.

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!