



Every Soup has a Story....

Chicken Noodle Soup

Ingredients: Chicken broth, chicken, celery, carrot, brussels sprouts, pasta (wheat flour, water, niacin) pesto (basil, walnut, cheese, garlic, olive oil,)

Zuppa di Ceci (Vegan, GF)

Ingredients: Onion, garlic, tomato, chick peas, collard greens, rosemary, olive oil, chili flake, bell pepper

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!



Chicken Noodle Soup: Stone Soup's chicken noodle soup has been on the menu at Stone Soup since day one. We may have debated serving matzoh ball soup over chicken noodle soup for a brief moment before we decided rolling matzoh balls for the rest of our lives would be too traumatic for everybody. We're proud of our chicken noodle soup. It's extra chunky and we use a double chicken stock for richness. There's a healthy dollop of pesto added to tie the flavors and textures together. **Serving suggestion:** Have a corned beef sandwich shipped out from 2nd Ave. Deli.

Zuppa di Ceci: This recipe is one that I scribbled down in my notes from working with Laretta Keller when I worked with her at Bizou in San Francisco. It's a simple recipe with very few ingredients yet it's so satisfying. The magic sauce is patience. Each step requires attention to detail and long cook times to develop the flavor. No shortcuts allowed! **Serving suggestion:** Go get down to Cooperativa and get yourselves a Roasted Pepper and Sundried Tomato Caprese or Prosciutto with Fresh Mozzarella, Arugula and Garlic Oil. That's what Anna and Sarah are serving with the zuppa di Ceci for a media event with Scott and Craig. Guaranteed deliciousness.

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!