



## Every Soup has a Story....

### **Brazilian Caldo Verde (Vegan, GF)**

Ingredients: onions, celery, carrot, garlic, red pepper, borlotti beans, collard greens, red pepper, dried herbs, spices, salt, cilantro.

### **Potato Leek Soup (Vegetarian, GF)**

Ingredients: leeks, potatoes, garlic, butter, white wine, half and half, dijon mustard, herbs, spices, parmesan cheese, 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!



**Brazilian Caldo Verde:** Brazilian Caldo Verde is a staff meal success story. One of Stone Soup's Cook-trainers, Emily DaSilva made this soup for staff meal a few weeks back and we all went nuts for it. Naturally, we thought Emily should share this bean-y green-y gem of a soup with you all. **Serving suggestion:** My first choice to eat with this soup would be bacalao spread on toast.

Admittedly bacalao - salted cod - isn't usually stocked at the neighborhood Freddie Meyer so anchovy toast would be a great substitution.

**Potato Leek Soup:** Potato Leek Soup is one of the first projects that Stone Soup guides our tier 1 participants after they join Stone Soup. It's delicious, relatable, and easy to make. Interestingly, every cohort that makes this soup, makes it differently from the previous cohort. The different iterations somehow reflect the personality of the group. Making this soup always makes us happy and proud of our culinary participants. **Serving suggestion: I recommend serving this soup with something flashy and delicious. Spooning in a large dollop of poached prawns and roasted potatoes bound with herbs and creme fraiche sounds peach-y. Doesn't it.?**

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!