



## Every Soup has a Story....

### **Minestrone (Vegan,GF)**

Ingredients: Tomato, pinto beans, onion, carrot, celery, cabbage, garlic, peppers, extra virgin olive oil, salt, spices

### **Green Borscht (GF)**

Ingredients: Pork shoulder, potatoes, onions, sorrel, eggs, dill, salt, canola 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.

### **The Soup Starts here:**

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



**Minestrone Soup:** Stone Soup has made various versions of Minestrone soup for our shelter meals for the past 3 years. This makes sense because minestrone is the O.G. Italian stone soup from the tales of old. Marcella Hazan classifies minestrone as a southern Italian soup borne from utility and hunger - like any good stone soup. Most Italians argue vociferously about what does and doesn't go into minestrone. A few dozen mellow Sicilians are able to agree that tomatoes and whatever vegetables are close at hand get thrown into the minestrone pot. Any other additions or suggestions usually end up in wildly gesticulating culinary confrontations. **Serving Suggestions:** This soup is so hearty, all that's needed is toasted focaccia with a bit of parmesan cheese.

**Green Borscht:** Chef Caraway, our wildly creative sous chef at Stone Soup is in love with sorrel. What's not to love? Fresh leaves of sorrel sing "SPRING!" even when it's 44 degrees and raining. Evidently 44 degrees is still a thing this spring so imagine spring while you're eating this delicious and authentic eastern european variation of borscht. The Stone Soup team ate it for lunch and loved it. **Serving Suggestion:** Herbed lentil and rice pilaf

**POPUP ALERT!** Our monthly pop up is this Friday. Chef Connor will be preparing perfectly roasted half chickens with asparagus soup, smashed rosemary potatoes, and lemon custard cake. Order through our website [stonesouppdx.com](http://stonesouppdx.com)

**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!