



Every Soup has a Story....

Cream of Spring Soup (Vegetarian,GF)

Ingredients: Spring onions, garlic, butter, half and half, water, spices, asiago cheese, olive oil, salt, citric acid.

Pasta e Fagioli (Vegan)

Ingredients: Ingredients: Tomato, mushrooms, pasta (durum flour, water) onions, garlic, celery, olive oil, white wine, salt, spices, peppers.

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:

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Creamy Spring Onion Soup: Like many spring soups we make, this one is all about the green. Spring onions give us insight into the culinary versatility of what grows above the bulb of these ubiquitous alliums. It's like buying 2 vegetables for the price of one. Indeed, spring onion bulbs merely tag along for the ride while the greens get sauteed, grilled, slivered, braised and pureed into deliciousness. The vibrant bright green hue of this soup comes from pureeing all of the onion greens into the slow simmered bulbs. **Serving suggestion:** Make a spring-y panzanella with rustic croutons, grilled spring onions, small chunks of ricotta salata cheese, and thin ribbons of salami

Pasta e Fagioli: This soup was very popular when we made it back in February. Those were dark, cold and rainy days...great days to eat hearty soups...just like the past couple of weeks. The last version was studded with Italian sausage. We wanted to try a slightly lighter version of Pasta e Fagioli with no meat this time. Meat or no meat, It's a delicious, one pot meal that's so satisfying. Pasta e Fagioli rides the magnificent line between soup and stew. **Serving Suggestion:** Grilled focaccia smeared with taleggio cheese

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