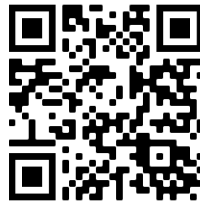




Every Soup has a Story....



Tortilla Soup (GF)

Ingredients: Shredded chicken, onions, peppers, tomatoes, hominy, tortilla chips, garlic, olive oil, cumin, coriander, aleppo, marjoram, rosemary, bay leaves, chicken stock

Mushroom Pozole (Vegan, GF)

Ingredients: Cremini Mushrooms, onion, poblano chilies, garlic, tomato, ground chilies, cinnamon, smoked paprika, oregano, chipotle, hominy, olive oil, water

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:

Can you believe it's been 7 months since the soup subscription program launched? We hope you've been having at least as much fun enjoying our soups as we've had making them. There's big news this week in StoneSoupLand. We promoted Julia Granet into the brand new role of Retail Cook-Trainer. Whoop! Whoop! We just doubled our staff. We're so excited and grateful to have Julia's attention to detail, sense of humor, and organizational prowess on board with us. Julia's email is julia@stonesouppdx.com. If you have any questions or just want to say hi, please feel free to reach out to her.

Tortilla soup (GF) Tortilla soup is at once comforting and slightly exotic. It's comforting due to the fact that it's a true "stone soup". Making it involves using ingredients you have on hand, combining it with stock, tortilla chips and a healthy dash of love. There are countless different versions of tortilla soup. In this version, Hominy - nixtamalized corn kernels - gives this soup a unique nuttiness to compliment the tortilla chips. **Serving Suggestion:** Sliced avocados and tomatoes with crumbled farmers cheese will make this soup into a meal.

Mushroom Pozole: Pozole is a traditional, spice heavy Mexican stew, normally made with a meat like pork shoulder. Pozole rides the line between stews and soups. That's what makes them so satisfying. To make this vegan soup, we took that traditional pork base, but swapped in mushrooms. Some of you may remember this soup from when we first made it in December. We amped up the spice profile from the last time we made it to see what y'all think. Serving suggestion: Warm flour tortillas with melted cheddar sounds tasty. Doesn't it?

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