



Every Soup has a Story....

Caraway's West African Peanut Soup (Vegan, GF)

Ingredients: onion, garlic, peanut butter, tomato paste, chili spices, sweet potatoes, collard greens, carrots, lime juice, salt, sugar

Veggie Chili (Vegan,GF)

Ingredients: Onion, mushrooms, tomatoes, pinto beans, garlic, peppers, olive oil, red wine, spices, salt, sugar,

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!



Caraway's West African Peanut Soup: This soup is one of many staff-meal-successes created by our beloved Sous Chef-Trainer, Caraway. The spice profile is complex and just spicy enough to make your taste buds stand at attention. Eating this soup evokes warm breezes and palm trees. **Serving suggestion:** Side dishes of lentils and rice will make this a delightfully hearty vegan meal.

Vegan Chili: Stone Soup's Vegan Chili has been one of the most consistent items on our menu throughout the entire pandemic response. The positive responses we've gotten over the past 2 years for our chili was one of the reasons why we thought about starting our Stone Soup subscription project. We knew it was a favorite for our shelter meals so why not create a bigger market for it? We've made about 5 gallons of vegan chili every other week for the past 2 years. That's about 250 gallons of chili, feeding almost 1000 people. How about that for tried and true?

Serving Suggestions: Break out the chili accompaniments, sour cream, green onions, avocados, chips, etc. and make a warm taco salad

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!