



Every Soup has a Story....

Roasted Broccoli and Cheddar Soup

Ingredients: Broccoli, cheddar cheese, potatoes, butter, water, whole milk, salt,

Chunky Leek and Potato Soup

Ingredients: leeks, potatoes, half and half, butter, salt, water, olive 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.

Serve & Enjoy!

The Soup Starts here:

Thank you so much for continuing to support Stone Soup through our soup subscription program.

Roasted Broccoli and Cheddar Soup: At Stone Soup we use a lot of broccoli. Sometimes our walk-in looks like a broccoli forest. Despite the stereotype that “all kids hate broccoli,” many of us grow up loving it so much that it’s become our favorite vegetable. That’s definitely the case with the Stone Soup community. We unabashedly dig broccoli. We wanted to come up with a way to amplify the broccoli flavor in our Broccoli Cheddar soup so we roasted it. Roasting the broccoli makes this a simple soup with big flavors. **Serving Suggestions:** KITCHEN HACK ALERT! Use half of your soup as a quick sauce for pasta. You should add a bit of water to thin it out if you use it as a pasta sauce. Take it to the next level and add crispy bacon on top.

Chunky Leek and Potato Soup: Potato and leek soup was one of the very first soups we made at Stone Soup. It’s a creamy, familiar soup with a flavor that pleases the masses. Traditional potato leek soup is the first recipe our participants make in Tier 1. They’re always fired up to see how easy and delicious it is. We put a slight spin on this rendition of potato leek soup by shifting the focus to leeks. That’s why it’s called **Leek** and Potato soup - not Potato Leek Soup. Notice the velvety, pale green base from the leeks. Gently poached new potatoes provide the chunky texture and flavor. **Serving Suggestions:** Perfect time to treat yourself by garnishing this soup with a generous mound of Oregon caught Dungeness crab meat mixed with a bit of mayo and lime juice.

We hope you enjoy this week’s soup. It’s fabulous that you are supporting Stone Soup with this purchase... AND we want to give back to you as well, with the gift of free soup. All it will cost you is 2 minutes of your time per week to fill out our feedback forms. When you do this a dozen times, we’ll gift you with a month of free soup!



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