



## Every Soup has a Story....

### **Old Bay Tomato Bisque (Veg, GF)**

Ingredients: Tomatoes, onions, garlic, half-and-half, butter, spices, salt

### **Carrot Red Lentil Dal (V, GF)**

Ingredients: Carrots, Red lentils, coconut milk, garlic, english peas, garlic, onions, tomatoes, peppers, spices, salt

### **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!



**Old Bay Tomato Bisque (Veg, GF):** You know it. You love it. We love it too. We never get tired of making this soup. We make each batch of our Old Bay Tomato soup with more love and excitement than the time before. It's hard for us not to smile when we make it because we know it'll put a smile on your face.

**Serving Suggestion and Garnish:** Last week at Portland Farmers Market one of the vendors was selling pickled green tomatoes which, of course, parlays into thoughts of grilled cheese with green tomatoes sandwiches. Heck yeah! No green tomatoes in your larder? Fake it by using slices of crappy winter hot house tomatoes marinated with salt, pepper and a few dashes of red wine vinegar. Slide it into your grilled cheddar grilled cheese and dunk away into your Old Bay Tomato Bisque.

**Carrot Red Lentil Dal (V, GF):** Did you know red lentils cook faster than black and green lentils? This is one of the reasons why we chose to use red lentils. Besides their warm gorgeous color, they are so delicious and nutritious. We pick products that we're excited about and it really shows, especially in this soup. This carrot red lentil dal is a company-wide favorite. We're hoping it's a community-wide favorite as well. Let us know in the feedback forms how we're doing with our vegan soups. **Serving Suggestions:** Tis the season for more root vegetables. Serve up roasted beets and sweet potatoes with your lentil dal soup. At about 420 degrees, your vegetables will take about 35-40 minutes to roast. Your soup will only take 2 minutes to heat up so plan your night accordingly.

**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!