



Every Soup has a Story....

Sweet Potato Pecan (V,GF):

Ingredients: Sweet potato, onions, celery, chiles in adobo, pecans, lime juice, spices, salt

Creamy Kale (Veg, GF)

Ingredients: Kale, onions, garlic, half and half, parmesan cheese, olive oil, 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!



Sweet Potato Pecan (V,GF): This soup is widely imaginative.

While you're sipping on this soup, try to identify what you do and don't like about it. Is it too spicy? Too sweet? Are sweet potatoes just not meant to be in a soup? Much like the curried butternut squash, this soup might take some convincing. Butternut and

sweet potatoes are vegetables that don't always get the same recognition as celery and carrots. Thank you for continuing to ride the Stone Soup wave; trying new soups, telling someone new about us and giving critical feedback. We are trying our hardest to identify what our core soups are. We can't begin to thank you enough for your time.

Serving Suggestion: Have you tried Jacob & Son's Challah? It is phenomenal and a perfect vehicle to eat your soup. You can find Jacob & Son's Challah at Zupan's Market. Hey! While you're there, look out for Stone Soup's Curried Butternut Squash in the fresh soup aisle. :)

Creamy Kale (Veg,GF): We're really proud of this soup! Although kale + half-and-half seem like mortal enemies, they can produce a nice harmonious product at the end of the day. Sometimes the best food is born from giving different products a solid chance. For us, this soup was a massive success. It might be our most aesthetically pleasing soup to date. When you saute or blanch green vegetables like spinach or kale, their true dark green self comes out to play.

Serving Suggestion + garnish: Try transforming this soup into a sauce this week. Toss with your favorite pasta, grilled vegetables, chicken sausage and a large handful of fresh parmesan.

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!