



## Every Soup has a Story....

### **Chilled Corn Soup (V,GF)**

Ingredients: Corn, onions, garlic, lime juice, olive oil, cumin, coriander, ancho chili, spices, salt

### **Pasta e Fagioli**

Ingredients: Onions, carrots, celery, ham, tomatoes, peppers, pasta (flour, niacin, water), pinto beans, garlic, 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!



**Chilled Corn Soup (Vegan, GF):** Emily Dasilva, our recently promoted Sous Chef-Trainer made this stunning summer soup. Emily used lots of fresh corn from Groundworks Organics, a little bit of onion along with patience and love to make it. Groundworks Organics has been vending at Portland Farmers Market for more than 20 years. Stone Soup gets jacked up every time we bring in fresh produce from them.

**Serving Suggestion and Garnish:** When we tasted this soup, we couldn't decide whether this soup was better served chilled or hot - so try it both ways and let us know what you think. In any weather, serve this soup with a lime crema, shaved fresh radishes and fresh cilantro.

**Pasta E Fagioli:** You know it. You love it. You crave it. Some of you reckless Stone Soupers have dreams about it (...just going by the feedback here). This is one of the soups we've been tracking as 1 of our core soups. This is the 3rd time we've had it on the menu and we're still tweaking and tuning it. This version has a bit more ham and rosemary in it than prior versions. Turns out Italian grandmas know a thing or 2 about how to make a damn fine soup. **Serving Suggestion:** This is the O.G. soup that eats like a meal so push the easy button and eat it with cheesy toast and a glass of Trebbiano and call it dinner. Revel in the time you just reclaimed.

**Pop up alert!!** It's the Park Kitchen Revival on August 26th. All the young kids at Stone Soup want to know what the heck is Park Kitchen and why boomers and Gen X'ers dug it so much. Find out for yourselves and dig into the Pork Picnic Plate, Summer Berry Brioche Pudding and the CK@PK. Order it here: [stonesouppdx.com](http://stonesouppdx.com)

**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!