



Every Soup has a Story....

Cream-OO-Mushroom (V, GF)

Ingredients: mushrooms, onions, garlic, sherry wine, tomatoes, olive oil, tofu, vinegar, tamari soy, salt, spices.

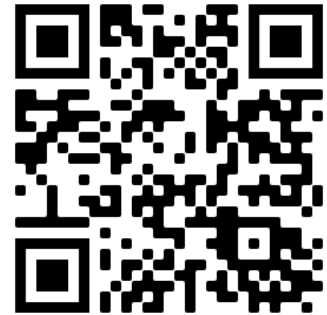
Heating Instructions:

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!



Cream-OO-Mushroom (V, GF): It is versatile, nutritious, and comforting. What's up with the "-OO-"? Tofu! Some of you may have raised an eyebrow when you saw tofu in the list of ingredients for this soup. Making a delicious, velvety and satisfying vegan soup can be tricky. A bit of strategic planning and resourcefulness is required. The strategic plan?...use mushrooms. Sauteed mushrooms are hard to beat for savory deliciousness. Pureeing long simmered mushrooms with soft tofu creates the smooth mouthfeel in this soup without fats, dairy or meat. It's no-guilt vegan magic. This soup is perfect for post-holiday hosting when you just don't feel like cooking anymore. We hope you had a lovely 2022. See you next year!

Serving Suggestion and Garnish: Who said grilled cheese sandwiches are only for accompanying tomato soup? After a long holiday season, it's okay to go the easy route. Grilled cheese, please!... make that two!

Happy Holidays from everyone at Stone Soup PDX and thank you!

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!