



Every Soup has a Story....

Chicken Tortilla Soup (GF)

Ingredients: Shredded Chicken, onions, garlic, peppers, tomatoes in juice, hominy, olive oil, chicken stock, tortilla chips, cilantro, spices, salt.

Sunchoke Soup (V,GF)

Ingredients: Sunchoke, tofu, olive oil, lemon juice, rosemary, 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!



Chicken Tortilla Soup (GF): Our Chicken Tortilla Soup is divine. It's comforting due to the fact that it's a true "stone soup." Making it involves using ingredients you have on hand, combining it with stock, tortilla chips and a healthy dash of love. There are countless different versions of tortilla soup. Our chicken tortilla soup is filled to the brim with delicious ingredients. We hope you take it to the next level with the copious amounts of garnishes you can add. Avocado slices, tortilla chips, radish slices, fresh lime squeeze.. I could keep going but then we wouldn't make it to the quesadilla part.

Serving Suggestion: Try a cheesy quesadilla with your soup this week! You might need something cold to wash down this heat, consider a Pacifico beer as well!

Sunchoke Soup (V,GF): Sunchoke should get more press. They check so many culinary boxes. They behave like sweetly bespoke potatoes and taste like the heart of an artichoke garnished with toasted sunflower seeds. Nutritionists wax poetic about the sunchoke's high fiber, complex carbohydrates, and loads of vitamins and minerals. It's an indigenous plant with pretty yellow flowers highly valued by many native cultures. It can grow like a weed in the crappiest of conditions. So what gives? Why shouldn't it hang out in the executive suite with the carrots and tomatoes? Some discerning locavores complain that all those complex carbohydrates make them pass more wind than usual. Well...Excuse me!! That might be the case if eaten raw but we, the Stone Soup Kitchen Elves, have first roasted our sunchoke to bring out their sweetness, then simmered and pureed them to break down the carbohydrates and tame the wind they may create. (small print) Stone Soup apologizes for any undue flatulence.

Serving suggestions: Besides alerting your loved ones of possible flatulence, this soup does marvelously well paired with seafood. Treat yourself to a healthy dollop of cooked crabmeat cocktail mixed with chili crisp and garlicky aioli. Not familiar with Chili Crisp? You should be. <https://umamicart.com/products/laoganma-spicy-chili-crisp>.

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!