



Every Soup has a Story....

Chunky Potato and Leek (GF)

Ingredients: Leeks, red potatoes, garlic, butter, half-and-half, olive oil, salt, spices

Tomato, Chickpea and Rosemary (V,GF)

Ingredients: Onions, garlic, tomatoes, chickpeas, peppers, kale, spices, olive oil.

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!



Chunky Potato and Leek (GF): This creamy, velvety soup is a real crowd pleaser at Stone Soup and beyond. At 306 N Broadway, most of us have put in many hours making this soup. Our participants in Tier 1 when they learn about soups and sauces, our production team for our to-go orders and the soup team for our subscriptions. Our subscription soup is a bit different from their recipes because we really place a lot of importance on the leeks. We love the pale green tops. Did you know that leeks are high in vitamin A, E and K and are dubbed a superfood? As chefs, we love working with leeks. They are both nutritious and almost interchangeable with onions. While shopping, look for firm leeks with super bright green tops! Speaking of shopping...are you still looking for groceries? Come to the Shemanski Park Holiday Farmers Market from 10-2 on 11/23. We'll be there! **Serving Suggestion and Garnish:** Fresh fish, of course! For added freshness, include chives and a scoop of mayo!

Tomato, Chickpea and Rosemary (V,GF): This soup is quite simple in its ingredients. As long as there are chickpeas and rosemary, you basically have an Italian masterpiece called Zuppa Di Ceci. Across Italy, you'll see different versions of this soup. Some vegan versions of course, but don't be surprised if you see parmesan and or ham as well in them. Scott actually developed this recipe from his time working with Laretta Keller at Bizou in San Francisco. If you have room, we recommend serving this soup with your Thanksgiving meal OR with your leftovers on Friday! We are hoping to include these soups (Tomato, Chickpea and Rosemary) and the Chunky Potato and Leek to our list of core soups. While you're super full from your meal on Thursday, consider taking a few minutes to fill out our feedback form. Some of you are definitely really close to a free month of soup. Take advantage of it!

Serving Suggestions: Have you ordered from Tastebud before? Pre-order a pizza before it's too late! How about the Herbivore pizza? Yum!