



## Every Soup has a Story....

### **West African Peanut Soup (Veg, GF)**

Ingredients: Onions, garlic, carrots, ginger, chipotle, tomatoes, peanut butter, pattypan squash, sweet potatoes, peanuts, lime juice, olive oil, spices, salt.

### **Green Chili + Walnut (Veg, GF)**

Ingredients: Green peppers, poblanos, onions, cilantro, spinach, kale, parsley, walnuts, garlic, butter, olive, oil, spices, salt

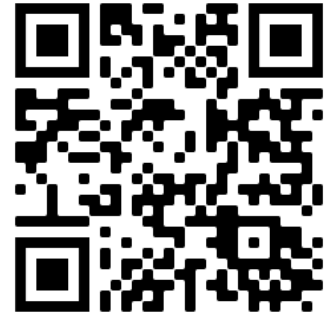
### **Heating Instructions:**

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!



**West African Peanut Soup (Veg, GF):** A big part of our soup subscription model is to highlight different cultures, flavors and chefs at Stone Soup and the world. Our chef-trainer, Caraway prepared this soup a few months ago and it was a crowd pleaser.

About two weeks ago, I mentioned that we made the Norwegian stew because we selfishly wanted to travel somewhere cooler. I feel that way this week too, as I want to someday find myself eating this soup in Africa.

**Serving Suggestion and Garnish:** Enjoy over rice with crushed peanuts on top!

**Green Chili + Walnut (Veg,GF):** This soup is new to Stone Soup but has been a part of the Park Kitchen recipe book for some time now. We love reading and hearing feedback about our soups because it helps craft recipes for next time. Funny enough, when we are at the Portland Farmers Market, customers come up every week looking for green soups. Behold another green soup! This soup is rich in vitamins and is lighter than a typical chili. **Serving Suggestion:** Parmesan on a crostini!

**\*\*POP UP ALERT:** Good news! We have a pop up on August 26th by our beloved soup superhero, Scott Dolich. Scott closed his Park Kitchen restaurant a few years ago, but for one night only will be cooking up past recipes from his time there. I'll let the food do the talking. Take a look at the menu here: <https://www.stonesouppdx.com/product-page>

**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!