



Every Soup has a Story....

Chicken Pot Pie Soup

Ingredients: Onions, celery, carrots, garlic, peas, chicken, chicken stock, AP flour, butter, parsley, spices, salt.

West African Peanut Soup (V, GF)

Ingredients: Onions, tomatoes, garlic, chipotle peppers, carrots, tomato paste, peanuts, peanut butter, yams, celery root, spices, salt.

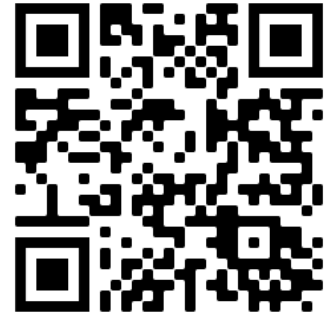
Heating Instructions:

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!



Chicken Pot Pie Soup: This soup is about *friendship*. Chef Kotie reflects on their time working at Brunch Box, a fast casual burger and breakfast sandwich hotspot. Although working a hot line draws many challenges, it is also where you make friends at work.

One day, Kotie had their coworkers over for dinner and made chicken pot pie. After devouring all they could, they were left with an extra quart of filling, which they threw into the freezer until next time. A few rainy months later, Kotie was missing their friend and decided to pull the pot pie filling from the freezer. After adding chicken stock and filling to a pot on the stove, a new chicken pot pie soup recipe was born. Cooking brings you closer to friends and family all the time. Thank goodness for friendship because this Chicken Pot Pie Soup is delicious! **Serving Suggestion:** A warm biscuit!

West African Peanut Soup (V,GF): This West African-inspired soup is creamy, “spicy” and most importantly vegan. It seems hard to fathom that peanut butter, tomatoes and a bunch of vegetables would work well together but it just does. This soup has range, we’re able to substitute seasonal produce and it doesn’t alter the final product. Last spring, we used pattypan squash and cherry tomatoes that we retrieved from the Portland Farmers Market. While that was delicious, they aren’t exactly in season right now. To go in its place, we have the ever glorious root vegetable, *celery root*. Celery root looks like a turnip and feels like a potato. Celery root is often tossed raw into salads or substituted for potatoes in a mash. We’re excited to bring this soup back after many months... it feels like a real delicacy with how velvety it is. **Serving Suggestions:** A warm flatbread with butter and herbs!

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!