**Broccoli Parmesan**

Ingredients: Broccoli, parmesan, garlic, onions, flour, milk, butter, mustard, lemon juice, half-and-half, spices, salt

**Chipotle Sweet Potato (V,GF)**

Ingredients: Sweet potato, onions, celery, chiles in adobo, pecans, lime juice, 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!

**Broccoli Parmesan (GF):** This soup isn’t as easy as just blending broccoli and dairy products. The trick to this soup is patience, which you’ve probably heard us talk about before. The first hour of this soup is strictly stirring flour, butter, milk and water to create a roux. We used a roux in this soup to help thicken it. On Monday’s, we don’t find ourselves at the gym because making soup is enough of a workout. Cooking is a great way to work on your physical and mental health. We encourage cooking food as much as possible, but if you are unable to cook, we encourage you to get a soup subscription. The soup subscription is a great way to invest in your community, eat delicious ready to go soups and support a small non-profit. Thank you to everyone who has been with us for almost a year, those who just started and thank you in advance for telling someone new about us. **Serving Suggestion + Garnish**: More parmesan? I don’t see an issue with that!

**Chipotle Sweet Potato (V,GF):** This soup is inspired by Lisa Fain’s Homesick Texan website. She is a James Beard awarded writer who loves to cook and just so happens to be from Texas. When I think about smoky, crunchy, salty and bold flavors, Texas is the first place that comes to mind. With a mix of salty and sweet, creamy and crunchy this soup is bound for a fun time in your mouth. This soup will help get us all in the fall spirit! **Serving suggestion + Garnish:** A hefty serving of sour cream accompanied by spiced pecans!

**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!