**Mushroom Pozole (V,GF)**

Ingredients: Mushrooms, hominy, tomatoes, onions, garlic, peppers, olive oil, spices, salt

**Carrot Ginger (V,GF)**

Ingredients: Carrots, ginger, sherry wine, lime juice, 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!

**Mushroom Pozole (V,GF):** Have you had mushroom pozole before? Have you had OUR mushroom pozole before? This soup is one of our most successful and hearty soups and is completely vegan and gluten free. Mushroom pozole is more commonly seen with pork but at Stone Soup we are obsessed with mushrooms. It is one of our favorite vegetables to mix into our shelter meals like with our fried rice or mac & cheese. The trick to a good pozole is in the first hour of creation. This is because of the vibrant spice profile needed to pull off this soup. Mushroom Pozole soup is incredibly filling and I would recommend plenty of time to digest before bed. **Serving Suggestion + Garnish**: One huge scoop of sour cream and green onions on top!

**Carrot Ginger (V,GF):** Have you been hesitant to make your own soup at home? This soup would be the perfect place to start. It has less than 10 ingredients, high in vitamins and because it’s a pureed soup, nobody can see your knife work! Carrot soups have been around for centuries and are at the forefront of French cooking. We love making soups that have been around for ages and putting our special touch on them. Thank you for supporting Stone Soup through our soup subscription. We hope you share with friends and recommend us during the holidays. It is a great gift and a great potluck meal! **Serving suggestion + Garnish:** Crunchy bread and butter for your side and sauteed green onion and sesame oil drizzle for the garnish!

**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!