**Cool as a Cucumber (V,GF) \*Cold**

Ingredients: Cucumbers, garlic, parsley, tofu, lime juice, olive oil, salt

**Norwegian Fish Stew (GF)**

Ingredients: Cod, potatoes, carrots, rutabaga, leeks, half-and-half, veggie stock, fish sauce, butter, 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!

**Cool as a Cucumber (V,GF)\*Cold**:

This week we took inspiration from Chef Scott’s time at Park Kitchen! Scott served this soup in the summer to attract more soup eaters year round. Every week we pick up at least one vegetable from a neighboring vendor. The cucumbers from this soup were purchased from gathering together, a bountiful farm from Philomouth, OR. We love partnering with other vendors because of how delicious their produce is, but also because it’s really incredible to take a simple vegetable and transform it into a new dish.

**Serving Suggestion:** Grilled shrimp! If you’re vegetarian, a nice slice of sourdough with avocado and feta cheese.

**Norwegian Fish Stew (GF):** Norway has one of the most beautiful coastlines in the world and is often known as the cod capital. When researching Norwegian recipes, a lot of them contain cod or salmon for that reason. They heavily rely on resources from their home country of Norway and its surrounding mountains due to long winters and expensive imports. This week, a lot of us at Stone Soup are dreaming of colder weather and needed an escape; so traveling to Norway via soup seemed only appropriate. **Serving Suggestion + garnish**: Shaved fennel salad with walnuts and a lemon vinaigrette. Don’t forget the dill on top of your soup!

**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!