**\*\*It’s Wild Card Week!\*\***

**Gazpacho (V,GF)**

Ingredients: Tomatoes, red bell peppers, cucumbers, almonds, garlic, olive oil, sherry vinegar, 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!

**Gazpacho (V,GF):** Originally from Spain and Portugal, Gazpacho is a cold, raw vegetable soup. It is best served cold because you are intended to eat it on a hot day with hopes of cooling down. The most common ingredients are tomatoes, peppers, cucumbers, oil and water. We made over 100 quarts of Gazpacho this week and last! Between Chef Scott Dolich’s pop up appetizer, soup subscription, farmers market and a catering event for Rose Haven. Our gazpacho is simple, refreshing and a perfect way to end summer and welcome fall. Thanks for trying our soups all summer long. See you in October with fall delights like Curried Butternut Squash, Old Bay Tomato and Mushroom Pozole. **Serving Suggestion + Garnish**: Simple salad with feta, toasted seeds and lemon vinaigrette. On top, sliced anchovies, chopped cilantro and a drizzle of olive oil!

**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!