

## **Tortilla Soup**

### **Ingredients**

16 ounces red salsa, medium hot. Oh what the heck—if you like it hot, go for it!

2 cups chicken broth

2 cups shredded, cooked chicken

2 flour tortillas

1 one avocado, diced small

1 small bunch cilantro, chopped for garnish



Heat salsa in a little pot on the stove. Once it starts to bubble, add the broth and chicken and simmer until chicken is heated through, about 5 minutes.

While it's heating, cook tortillas on both sides in a tiny amount of oil in a non-stick pan—the goal is to get them crispy.

Remove tortillas and slice into thin strips.

Serve by putting the soup in bowls and topping with avocado, tortilla strips and chopped cilantro.

Serves 4