**Chicken Tortilla Soup**

Serves 6 or more
**Ingredients**

2 boneless chicken breasts
2 carrots, peeled and sliced or 1/2 to 1 cup baby carrots, cut in half
2 stalks celery, medium dice
1 medium onion, medium dice (about 3/4 cup)
1-2 zucchini, cut in half lengthwise and sliced 1/4 to 1/2 inch thick
1 quart chicken broth, add more broth if needed
1 jar Herdez Salsa Casera Medium - 16 oz or your favorite 16 oz jar of salsa

**Tortilla strips**

4 to 5 (6-inch) tortillas, cut into thin strips
1/4 cup vegetable oil\*
Or
Your favorite tortilla strips or chips

**Garnish**

Shredded cheese
Sour cream
Finely chopped onion mixed with cilantro (optional)

Or
**Pico de gallo:**

Finely chopped onion
Chopped tomato
Chopped cilantro
Directions

In a large pot, add chicken broth, carrots, celery and onion. Bring to a boil, then add chicken breasts. Reduce to medium heat and cook chicken breasts for 10 minutes or until chicken is no longer pink. remove chicken breasts to a plate to cool for about 5 minutes. Reduce heat to low. Cut chicken breasts into bite size cubes. Add zucchini, chicken and salsa and cook until zucchini is cooked, but not overcooked.
**To serve**
Using good sized soup bowls, put tortilla strips in the bottom of the bowl. Ladle soup over chips. Top with shredded cheese, onion and cilantro or pico de gallo and a dollop of sour cream. Serve with extra tortilla strips or chips.
\*For the tortilla strips:
Fry tortilla strips in oil (coconut, canola, olive oil or vegetable oil) until crisp, cooking small batches at a time. Drain on paper towels and lightly salt.