

Turkey tortilla soup

- 3 6 in. corn tortillas, cut in strips
- 2 T cooking oil
- 1 C purchased red or green salsa
- 2 14 oz cans chicken broth
- 2 C cubed cooked turkey (12 oz)
- 1 large zucchini, coarsely chopped

Cook tortilla strips in hot oil until crisp, then drain on paper towel.

In large saucepan, combine salsa and chicken broth. Bring to boiling over medium-high heat. Stir in turkey and zucchini and heat through. Serve in bowls and top with tortilla strips.