Spicy Shrimp Tortilla Soup with Zucchini Noodles

Jacob · 30/09/2024



Prep Time

35 mins

Dificult

Medium

Servings

4

Description

This shrimp soup comes together quickly and will warm your insides with spicy red pepper diced tomatoes and zucchini noodles Top with your favorite taco toppings like prepared tortilla strips freshly chopped cilantro lime wedges diced avocado sour cream and crushed red pepper for additional heat

Ingredients

— - 1 zucchini - 2 (14.5 ounce) cans petite diced tomatoes - 1 (14.5 ounce) can low-sodium chicken broth - 2 teaspoons chili powder - 1 teaspoon crushed red pepper flakes - ½ teaspoon dried Mexican oregano - ¼ teaspoon ground black pepper - 1 pound uncooked medium shrimp

— peeled and deveined

Instructions

1. Cut zucchini in half
2. then make a cut lengthwise on both sides about 1/4-inch deep. Cut into small noodles using a spiralizer. Combine tomatoes
3. broth
4. chili powder
5. red pepper flakes
6. oregano
7. and black pepper in a large saucepan over medium-high heat. Bring soup to a simmer
8. reduce heat
9. and cook for 15 minutes. Add shrimp and desired amount of zucchini. Simmer until shrimp is pink
10. 3 to 5 minutes. Ladle into soup bowls. Cook's Note: Use chicken
11. beef
12. or pork in place of the shrimp. For a vegetarian version use tofu in place of the shrimp and vegetable broth in place of the chicken broth.