

Enchilada Sauce



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Recipe by: Laura Vitale

Makes About 3 Cups

Prep Time: 5 minutes

Cook Time: 20 minutes

Ingredients

- 2 Tbsp of Vegetable Oil
- 2 Tbsp of All Purpose Flour
- 1 Tbsp of Chili Powder
- 1 tsp of Ground Cumin
- 1/4 tsp of Granulated Sugar
- 1/2 tsp of Dried Oregano
- 1/2 tsp of Granulated Onion
- 1/2 tsp of Granulated Garlic
- 1 14 oz can of Red Gold Petite Diced Tomatoes with Green Chilies
- 2 cups of Water

1) In a saucepan, add the oil and preheat it over medium heat, add the flour, and all the spices and saute for about 30 seconds in the hot oil.

2) Add the tomato sauce and water, bring to a boil and simmer for about 15 minutes, adjust the seasoning to taste, puree the sauce using an immersion blender and you're all set!

