

Enchilada Sauce

Swick

Serves 1 | Active Time: 45 minutes | Total Time: 45 minutes

Step 1: Preparing the Sauce

- 1/2 onion, diced
- 3 cloves garlic, sliced
- 4 tbsp ground red chili powder
- 1/2 tsp cumin, ground
- 1/4 tsp Mexican oregano
- 2 cups Pomodoro Sauce
- 1 1/2 cups vegetable stock
- 2 tsp sweetener (optional)

First, gather and prepare your mise en place.

In a sauce pan over medium–high heat, dry sauté the onion for 2 to 3 minutes until softened and beginning to brown. If the mixture is too dry or sticking, add a spoonful of water or stock to release the onions from the pan. Add the garlic and cook for an additional minute, or until fragrant. Next, add the chile powder, cumin and Mexican oregano and stir, lightly to toast the spices.

Next add the Pomodoro Sauce and simmer for 15 to 20 minutes.

In a blender, blend the sauce until very smooth and return to the saucepan. Add the stock and sweetener to thin and balance the mixture.

Gently simmer for another 10 to 15 minutes, or until the sauce reaches your desired consistency. Lastly, taste for seasoning.