

Enchilada- Taco Sauce

Ingredients:

- 1 tbsp **canola oil**
- 3 tbsp **chili powder**
- 1 tsp **garlic powder**
- 1 tsp **onion powder**
- 1 tsp **ground cumin**
- 1/2 tsp **dried oregano**
- 1 tsp **smoked paprika** (optional for extra depth)
- 1/4 tsp **cayenne pepper** (optional for heat)
- 1- 15 oz can of **tomato sauce**
- 1/2 tbsp **apple cider vinegar** (for a little tang)
- Kosher or sea salt & black pepper to taste

Instructions:

1 Add Spices: Add oil to saucepan, heat over medium heat and stir in the chili powder, cumin, garlic powder, onion powder, oregano, paprika, and cayenne. Cook for 30 seconds to toast the spices.

2 Add Liquid: Gradually whisk in the tomato sauce until smooth.

3 Simmer: Reduce heat and let it simmer for 10-15 minutes, stirring occasionally, until it thickens.

4 Finish It Off: Stir in the vinegar, season with salt & pepper, and adjust heat level if needed.

Ways to Use This Sauce:

- ✓ **Drizzle over tacos** 🌮
- ✓ **Pour over enchiladas**

✓ **Pour over burritos**

✓ **Use as a marinade for meats** 🍖 (thin sauce with 1 cup of chicken broth)

Storage:

- **Fridge:** Store in an airtight container for **up to 1 week**.
- **Freezer:** Freeze for **up to 3 months** in a sealed bag or jar.