

# Enchilada Sauce

## Source

<https://www.holajalapeno.com/enchilada-sauce/>

## Ingredients

- 1 (14-ounce) can diced, fire-roasted tomatoes
- 1/2 small white onion, diced
- 2 cloves garlic, chopped
- 2 teaspoons kosher salt
- 1 teaspoon ground cumin
- 1 teaspoon dried oregano (preferably Mexican oregano)
- 2-3 canned chipotle peppers in adobo sauce (depending on how spicy you'd like it)

## Instructions

1. Blend. Combine all ingredients in a blender and blend until smooth.

## Notes

Freezing Instructions: Freeze in a freezer-friendly container for up to 3-6 months. Thaw on the counter or in the refrigerator. Warm up in the microwave or on the stove, if desired.

Special Tools (affiliate links): Blender

Spice-Level: The sauce is medium spicy with 2 chipotles. Use less or more depending on how spicy you like things.

Thicker Sauce: If you'd like a thicker sauce transfer the sauce to a saucepan and cook over medium heat until it is reduced and thicker.