Easy Red Enchilada Sauce

It only takes 10 minutes to make this super easy red enchilada sauce that is bursting with flavor.



Cook Time	Total Time
10 mins	10 mins

★★★★★
4.80 from 143 votes

Course: Sauce Cuisine: Mexican, Southwest
Total Cost: $0.80 recipe Servings: 8 ¼ cup each

Ingredients

- 2 Tbsp cooking oil $0.10
- 2 Tbsp all-purpose flour $0.02
- 2 Tbsp chili powder $0.30
- 2 cups water $0.00
- 3 oz. tomato paste $0.27
- 1/2 tsp ground cumin $0.03
- 1/2 tsp garlic powder $0.03
- 1/4 tsp cayenne pepper $0.02
- 3/4 tsp salt or to taste $0.03

Instructions

1. Add the cooking oil, flour, and chili powder to a sauce pot. Turn the heat on to medium and whisk the ingredients together. Continue to whisk as the mixture begins to bubble. Whisk and cook the mixture for one minute once it begins bubbling.
2. After one minute, whisk in the water, tomato paste, cumin, garlic powder, and cayenne pepper until smooth. Allow the sauce to come up to a simmer. Once it reaches a simmer it will begin to thicken slightly.
3. Starting with a 1/2 teaspoon, add salt to taste. I used about 3/4 teaspoon total. The sauce is now ready to use!

See how we calculate recipe costs here.

Notes

The water can be replaced with either vegetable broth or chicken broth for more depth, just be sure to reduce the salt added at the end to compensate.

Nutrition