

Homemade Enchilada Sauce

This Gluten free enchilada sauce is so quick to make and is a wonderful low carb option for Mexican night!

Ingredients:

- 2 tablespoons margarine
- 3 cloves garlic, minced
- 2 tablespoons chili powder
- 2 teaspoons cumin
- 2 teaspoons onion powder
- 1 teaspoon stevia or Splenda
- ½ teaspoon salt
- ¼ teaspoon cayenne pepper
- 1/8 teaspoon ground cinnamon
- One 15oz can tomato sauce (This equals 1 ¾ cup)

Directions: Melt the margarine in a small saucepan over medium heat. Add in the garlic and remaining spices and cook, stirring often, 1-2 minutes until fragrant. Add the tomato sauce and cook, stirring occasionally, over medium heat for 3 minutes to heat through.

Store in an air-tight container in the refrigerator for up to 1 week.

Uses:

½ cup = ½ cup tomatoes which is an occasional vegetable

****NOTES:** This recipe makes a thick enchilada sauce. Feel free to thin it out with chicken stock to your desired texture.