

# ROASTED RED ENCHILADA SAUCE



Photo Credit: @ AliCat Farm

## INGREDIENTS

- 2-3 Tablespoons **Olive Oil**
- 6 **Tomatoes**
- 1 **Onion**, sliced thin (1/3 inch)
- 6 **Garlic Cloves**
- 1-2 **Jalapeno's**- halved
- 1 **Poblano or Mild Chili or Red Bell Pepper**
- 2 teaspoons **Cumin**
- 1 1/4 teaspoon **Salt**
- 1 teaspoon **Coriander**
- 1 tsp. **Oregano**
- 1/2 - 3/4 cup **Water**
- 1-2 teaspoon **Apple Cider Vinegar** (or white vinegar)
- handful of **Cilantro**

## DIRECTIONS

**Step 1:** Preheat oven to 425F

**Step 2:** Drizzle oil on the bottom of a sheet pan, coating it well.

**Step 3:** Place roasting ingredients tomatoes (or tomatillos) chilies, onion, garlic in a single layer, in a sheet pan, over the oil. Roast in the oven until tender and caramelized, checking at 15 minutes, stirring things if need be, then roast another 10-15 minutes.

**Step 4:** Roast until the tomatoes and peppers are collapsing, the onions and garlic are tender enough to blend. Let cool.

**Step 5:** Scoop the roasted veggies into a blender. Add 1/2 cup water to the sheet pan and scrape up all those browned bits and pour this into the blender. Add the spices, salt and optional cilantro.

**Step 6:** Blend until your desired consistency- this can be really smooth or leave it a little chunky. If you like a looser sauce add a little more water. Taste for salt and add more to taste.

**Step 7:** Add a teaspoon of vinegar, or more to taste, to give a little brightness, especially if your tomatoes are very sweet.

**Step 8:** Use immediately, or store in the fridge for 4 days. Or freeze in a mason jar, leaving 1-inch headroom for expansion.

Recipe: By Sylvia, Feasting at Home

