

Enchilada Sauce with Chocolate

Oscar · 29/09/2024



Prep Time

40 mins

Difficult

Medium

Servings

12

Description

Onion and garlic are sautéed with cumin cinnamon and chili powder then simmered with chicken broth Blending in semisweet chocolate is the key to creating this authentic taste of Mexico This is a great enchilada sauce without tomato sauce

Ingredients

— - 1 tablespoon vegetable oil - 1 cup diced onion - 3 tablespoons chopped garlic - 1 teaspoon dried oregano - 1 teaspoon ground cumin - ¼ teaspoon ground cinnamon - 3 tablespoons all-purpose flour - 5 tablespoons hot chili powder - 4 ½ cups chicken broth - ½ (1 ounce) square semisweet chocolate

Instructions

1. Heat oil in a large saucepan over medium-high high heat. Sauté onion until tender. Stir in garlic
2. oregano
3. cumin and cinnamon; sauté for a few minutes. Stir in flour and chili powder until sauce thickens. Slowly whisk in chicken broth; reduce until sauce reaches desired consistency. Stir in chocolate until melted and well blended.