

ENCHILADAS WITH HOMEMADE SAUCE

Ingredients:

- 2 pounds taco meat cooked
- 1 Medium Onion Chopped
- 2 cloves garlic, finely chopped
- 2 Tablespoons Lard (olive oil)
- 3 tablespoons chili powder
- 2 teaspoon ground cumin
- 1 teaspoon dried oregano
- 3 tablespoons all-purpose flour
- 1 (8-oz) can tomato sauce
- 2 cups chicken broth
- 3 Cups Cheese
- 8-10 Tortilla Wraps



Directions:

1. Saute the onion and garlic in the lard (or olive oil) until softened
2. Add the spice (chili powder, cumin & oregano) and stir for one minute to release the scent
3. Add in the flour and stir until coated
4. Slowly add in the tomato sauce & chicken broth and bring to a boil, stirring frequently to not burn
5. Turn down the burner and allow to simmer stirring randomly. The sauce will start to thicken , it takes about 10-15 minutes and turn off. Preheat oven to 425 degrees F
6. Spread a thin layer on the bottom of your casserole dish
7. Start to assemble your tortillas by adding scoops of the cooked taco meat, a good portion of cheese, roll and place on the sauce in the casserole dish
8. After all the wraps are done cover with the remaining sauce and top with the remaining cheese down the middle.
9. In your preheated oven at 425 Degrees F place your casserole dish in there for 15-20 minutes until bubbly an hot.
10. Serve hot with greek yogurt (this replaces sour cream), salsa, cilantro, jalapenos, lettuce, etc.

