




Baked Enchiladas

 May 11, 2023

LaBelle Winery Baked Enchiladas

Ingredients

¼ cup canola oil
2 tablespoons flour
3 tablespoons chili powder
1 (8 ounces) can tomato sauce
6 ounces chicken broth
2 ounces LaBelle Winery Heirloom Tomato Cooking Wine
2 teaspoons ground cumin
1 tablespoon garlic, minced
½ teaspoon onion powder
¼ teaspoon salt
10 corn or flour tortillas
3 cups shredded cheddar jack
cheese

Directions

In a saucepan on medium heat, heat the canola oil. Add in the flour and chili powder and stir. Cook this until the bright red color at the beginning turns into more of a brown-ish color.

In a small bowl, combine the tomato sauce, chicken broth, LaBelle Winery Heirloom Tomato Cooking Wine, cumin, garlic, onion powder and salt. Whisk until the ingredients are fully combined.

Add the mixture into the saucepan and whisk until all ingredients are fully combined. Cook your enchilada sauce for 8-10 minutes while occasionally stirring until the sauce thickens. Once the sauce is finished, set it aside. Preheat your oven to 350 degrees.

Place a tortilla onto a cutting board, fill with cheese, and roll it up. Place the cheese-filled tortilla into an oven safe pan. Repeat this process until all tortillas are in the pan.

Pour your prepared enchilada sauce over the top of the tortillas and top it off with any remaining shredded cheese. Bake at 350 degrees for 15-20 minutes or until the cheese is melted and the top is slightly browned.

