

MEXICAN SAUCE


DAIRY
FREE

FREEZER
FRIENDLY


VEGETARIAN



 **Makes** 2 ½
cups

 **Prep Time** 15
minutes

 **Cook Time** 30
minutes

 **Easy**
As



INGREDIENTS

- 2 Tbsp olive oil
- 1 onion, finely chopped
- 2 cloves garlic, crushed
- 1 tsp Gregg's Ground Coriander
- 1 tsp Gregg's Ground Cumin

METHOD

1. Heat the olive oil in a medium/large saucepan. Add the onion and cook over a low heat until onion softens, stirring regularly.
2. Add garlic and cook a further minute. Add Gregg's Ground Coriander, Gregg's

- ½ tsp **Gregg's Chilli Flakes**
- ½ tsp **Gregg's Ground Smoked Paprika**
- 2 x 400g cans **Wattie's Tomatoes Chopped in Juice**
- 1 tsp **Gregg's Rubbed Oregano**
- 1 Tbsp brown sugar
- ½ tsp salt
- Black pepper, to taste

Ground Cumin, Gregg's Chilli Flakes and **Gregg's Ground Smoked Paprika** and stir until the spices smell fragrant. Pour over **Wattie's Tomatoes Chopped in Juice** and add **Gregg's Rubbed Oregano**, brown sugar and salt. Stir while bringing to the boil. Reduce heat to a low simmer. Cook for 30 minutes with the lid off, stirring occasionally making sure the sauce does not reduce too much. Remove from the heat.

3. Transfer sauce to a blender or food processor and blend until smooth. Taste and season with a little extra salt and black pepper if necessary.

TIPS

- Once sauce is cooled pour into airtight containers. Can be frozen for up to 3 months.
- Sauce can be used as a based sauce for Mexican mince.
- Add the sauce to roasted vegetables.
- Use sauce as a pour over sauce for grilled chicken and fish.

This Mexican Base Sauce is a great base to making the following recipes:

Mexican Black Beans & Tomato Rice



Slow Cooked Mexican Pulled Beef

