

Enchilada Sauce

1 can (8 ounce) tomato sauce
1 ½ tablespoons chili powder
¼ teaspoon ground cumin
¼ teaspoon onion powder
¼ teaspoon garlic powder

2 tablespoons cornstarch
1 ½ cups cold water

Directions: Whisk first five ingredients together in a small saucepan. Dissolve cornstarch in the water and slowly add to the sauce. Cook over medium heat, stirring constantly until sauce thickens.

Adapted from brandnewvegan.com