## RecipesCh@~se

## **Steak Table Sauce**

Yield: 4 min Total Time: 5 min

Recipe from: https://www.recipeschoose.com/recipes/chinese-chicken-with-brown-sauce-recipe

## **Ingredients:**

- 3/4 pound tomato bottle of, & Worcester Table Sauce
- 1 1/2 teaspoons chilli sauce
- 1 tablespoon chicken Knorr Touch of Taste
- 1 1/2 tablespoons brown sauce
- 1 tablespoon tomato ketchup
- 3 tablespoons horseradish sauce
- 5 1/16 tablespoons tomato juice

## **Nutrition:**

Calories: 35 calories
Carbohydrate: 7 grams
Cholesterol: 5 milligrams

4. Fiber: 1 grams5. Protein: 2 grams

6. Sodium: 115 milligrams

7. Sugar: 5 grams

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