

Vegan Coconut Milk Alfredo Sauce

Yield: 4 min
Total Time: 20 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-curry-sauce-recipe-coconut-milk>

Ingredients:

- 1 cup coconut milk canned
- 1/4 teaspoon dried basil
- 1/2 teaspoon salt
- 2 tablespoons cornstarch
- 1 tablespoon garlic minced
- 1/2 teaspoon salt
- 1 teaspoon cooking oil

Nutrition:

1. Calories: 170 calories
2. Carbohydrate: 8 grams
3. Fat: 16 grams
4. Fiber: 1 grams
5. Protein: 1 grams
6. SaturatedFat: 13 grams
7. Sodium: 600 milligrams
8. Sugar: 2 grams

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