

White Wine Cream Sauce for Ravioli

Yield: 4 min
Total Time: 20 min

Recipe from: <https://www.recipeschoose.com/recipes/italian-white-wine-cream-sauce-recipe>

Ingredients:

- 20 ounces cheese ravioli refrigerated
- 2 tablespoons butter
- 1 tablespoon flour
- 3 cloves garlic minced
- 1/2 cup dry white wine
- 1 cup whipping cream heavy/
- 1/4 teaspoon italian seasoning or Herbs de Provence
- 1/2 cup freshly grated Parmesan cheese
- 2 tablespoons parsley chopped
- salt
- pepper

Nutrition:

1. Calories: 500 calories
2. Carbohydrate: 50 grams
3. Cholesterol: 125 milligrams
4. Fat: 24 grams
5. Fiber: 3 grams
6. Protein: 18 grams
7. SaturatedFat: 16 grams
8. Sodium: 910 milligrams
9. Sugar: 2 grams

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