

Creamy Garlic Sauce

Yield: 6 min
Total Time: 35 min

Recipe from: <https://www.recipeschoose.com/recipes/lebanese-creamy-garlic-sauce-recipe>

Ingredients:

- 1/8 cup olive oil
- 4 cloves garlic finely chopped
- 1 shallot finely chopped
- 1 cup dry white wine
- 2 tablespoons fresh parsley leaves chopped
- 2 tablespoons chopped fresh basil leaves plus sprigs for garnish, optional
- 1 teaspoon dried thyme
- 1 cup heavy cream
- 2 tablespoons olive oil
- 4 large garlic cloves minced
- 1 shallot minced
- 1 cup dry white wine
- 2 tablespoons fresh parsley, chopped
- 2 tablespoons fresh basil chopped
- 1 teaspoon dried thyme
- 1 cup heavy cream

Nutrition:

1. Calories: 510 calories
2. Carbohydrate: 13 grams
3. Cholesterol: 130 milligrams
4. Fat: 45 grams
5. Protein: 3 grams
6. SaturatedFat: 23 grams
7. Sodium: 45 milligrams
8. Sugar: 1 grams

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