

Lemon Butter Sauce

Yield: 4 min
Total Time: 25 min

Recipe from: <https://www.recipeschoose.com/recipes/passage-to-india-butter-chicken-simmer-sauce-recipe>

Ingredients:

- 5 2/3 tablespoons white wine
- 1/2 cup cream thickened, 35 percent fat
- 1 3/8 tablespoons butter if you are using unsalted butter, add salt to taste
- 1 1/2 tablespoons fresh lemon juice
- 1 tablespoon chopped parsley finely

Nutrition:

1. Calories: 130 calories
2. Carbohydrate: 3 grams
3. Cholesterol: 35 milligrams
4. Fat: 11 grams
5. Protein: 1 grams
6. SaturatedFat: 7 grams
7. Sodium: 45 milligrams

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