



Total Time
45 MIN.

Serving & Size
1/4 CUP (2 FL OZ)

Difficulty
EASY

Buttery and rich with a hint of acid, this sauce is a delicious twist on a classic beurre blanc.

Yields
61

Nutrition Facts

Serving Size 1/4 CUP (2 FL OZ)

Amount Per Serving

Calories 63

% Daily Value

Total Fat 5g 8%

Saturated Fat 3g 15%

Cholesterol 13mg 4%

Sodium 110mg 5%

Total Carbohydrate 2.4g 1%

Dietary Fiber 0.1g 0%

Protein 0.4g 1%

Vitamin A 4% Vitamin C 0%

Calcium 1% Iron 0%

INGREDIENTS

WEIGHT

MEASURE

white wine 3 cups

shallot, peeled, chopped 2 ea.

garlic, peeled, roasted 2 tbsp.

fresh sage leaves 1 tbsp.

fresh oregano leaves, chopped 2 tbsp.

fresh thyme leaves, chopped 2 tbsp.



**Campbell's® Healthy Request®
Condensed Cream of Chicken Soup,**
50 oz ea

50 oz. 1 cans

water 48 fl oz.

butter, diced small, cold 12 oz.

INSTRUCTIONS

1. Place white wine, shallots, roasted garlic, and herbs into a saucepan, bring to a boil and cut to a simmer. Reduce by half.
2. Add water and *Campbell's Healthy Request* Cream of Chicken Condensed Soup. Bring to a boil and reduce heat to a simmer for 5 minutes.
3. Blend. Add butter a few pieces at a time.
4. Hold warm and serve.



TIP

No need to mince the herbs – just add them to the wine and blend. To hold sauce warm, add boiling water to an insulated coffee urn, allow it to sit for 3 minutes, remove water and hold sauce inside.

Great with flaky white fish or salmon, or toss with fresh pasta and seasonal ingredients to create a signature dish.