



Total Time
40 MIN.

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



Difficulty
EASY

This flavorful sauce is a sweet and savory addition to any dish.

Yields
198


Nutrition Facts	
Serving Size	1/4 CUP (2 FL OZ)
Amount Per Serving	
Calories 37	
	% Daily Value
Total Fat 1.9g	3%
Saturated Fat 0.3g	2%
Cholesterol 0mg	0%
Sodium 234mg	10%
Total Carbohydrate 5.2g	2%
Dietary Fiber 0.7g	3%
Protein 0.2g	0%
Vitamin A 1%	Vitamin C 1%
Calcium 1%	Iron 0%

INGREDIENTS **WEIGHT** **MEASURE**

yellow onion, sliced		30 ea.
olive oil		1 3/4 cups
garlic, peeled, roasted		1 1/2 cups
light brown sugar		2 1/2 cups
	Pace® Chunky Salsa- Mild	138 oz. 1 containers
	Swanson® Chicken Broth	20 cups

INSTRUCTIONS

1. Heat olive oil and onions in a stockpot over medium-low heat. Cover and sweat onions for about 10 minutes, stirring occasionally.
2. When onions are translucent, remove lid and turn heat up to medium for 2 minutes.
3. Add roasted garlic and brown sugar and cook for 2-3 minutes.
4. Mix in *Pace* Chunky Salsa and cook for 5 minutes.
5. Add *Swanson* Chicken Broth and blend sauce until smooth.
6. Serve hot.

 **TIP**

Amp up the flavor with fresh herbs like thyme, sage or dill.

Great with chicken breast, pork, and beef. Try it as a dip, tossed with pasta, or as a binder for casseroles.