



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 69	
	% Daily Value
Total Fat 5.6g	9%
Saturated Fat 3g	15%
Cholesterol 14mg	5%
Sodium 176mg	7%
Total Carbohydrate 2.4g	1%
Dietary Fiber 0.1g	0%
Protein 0.4g	1%
Vitamin A 5%	Vitamin C 0%
Calcium 1%	Iron 1%

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		2 tbsp.
fresh thyme leaves		2 tbsp.
	Campbell's® Condensed Cream of Chicken Soup	50 oz. 1 cans
water		48 fl oz.
butter, diced, cold	12 oz.	11/2 cups

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®* 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.