



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.