



### Ingredients

- ☐ 2 tablespoons olive oil
- ☐ 2 tablespoons butter
- ☐ ¼ onion, minced
- ☐ 2 tablespoons balsamic vinegar
- ☐ 2 teaspoons chicken bouillon granules
- ☐ 1 cup heavy cream
- ☐ ½ cup grated parmesan cheese

# Balsamic Cream Sauce

The vinegar and cream go very well together. Best when chicken and asparagus is added to the mix. An all-time favorite paste sauce.

1. Heat olive **oil** and **butter** in a saucepan over medium low heat.
2. Stir in the **onion**, and cook until it has caramelized to a dark, golden brown, about 15 minutes.
3. Stir in the **balsamic vinegar**, and cook for 1 minute before stirring in the **chicken bouillon** and **cream**.
4. Bring to a simmer, then remove from the heat and stir in the **parmesan cheese** until melted.

Preparation 5 minutes

Cooking 20 minutes

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Ready in 25 minutes ✓