

Lemon Butter Sauce

Cook Time: 5 mins

Serves 4



This lemon garlic butter sauce is rich, flavorful, and SO easy to make! Serve it on pasta, couscous, roasted veggies, and more.

Ingredients

- ¼ cup unsalted butter, cut into pieces
- 1 garlic clove, grated
- ¼ teaspoon sea salt
- 2 tablespoons fresh lemon juice
- Freshly ground black pepper
- Parsley, for garnish
- Pinch red pepper flakes, optional

Instructions

1. Melt the butter in a small saucepan over low heat. Add the garlic and salt and cook for 1 minute. Remove from the heat and add the lemon juice. Season with freshly ground pepper and sprinkle with parsley and red pepper flakes, if using.
2. Serve with steamed artichokes for dipping or toss with pasta. See the blog post above for additional serving suggestions.

Notes

Make this recipe vegan by using vegan butter. Because vegan butter is already salted, omit the salt, and season to taste.

Find it online at <https://www.loveandlemons.com/lemon-butter-sauce/>