

Lemon Garlic Cream Sauce



5 from 8 reviews

Author: [Katya](#) Prep Time: 10 min Cook Time: 10 min Total Time: 20 minutes

Yield: 4 Category: Sauce Method: Simmer Cuisine: American

Ingredients

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- 2 tbsp. butter
- 4 garlic cloves, *grated with a [microplane](#)*
- 2 tbsp. all-purpose flour
- 2 cups half and half (*not fat free*)
- Zest 1 lemon, *about 1 tsp.*
- 2 tbsp. fresh lemon juice
- 1/3 cup grated Parmesan cheese
- 1 tbsp. finely chopped parsley
- [Kosher salt](#) and fresh black pepper

Instructions

- 1 In a 12-inch [non-stick skillet](#), melt butter over medium heat. Add garlic and cook for 30 seconds or until fragrant, while stirring constantly.
- 2 Stir in flour and cook for 1 minute or until lightly golden, stirring constantly. You want to cook off the raw flour taste. Make sure not to burn it.
- 3 Gradually add in the half and half, stirring as you pour. Season with salt and pepper, to taste. Reduce heat to medium-low and cook until the sauce thickens about 1-2 minutes. If any lumps form, whisk them out. The sauce should easily coat the back of a spoon.
- 4 Whisk in lemon juice and zest. Stir in Parmesan cheese and parsley. The cheese should immediately melt into the sauce. Serve immediately.

Find it online: <https://www.littlebroken.com/lemon-garlic-cream-sauce/>

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