

Savory Bread Sauce with Herbs

A creamy and flavorful bread sauce infused with fresh herbs, perfect for drizzling over roasted meats or vegetables. This dish adds a warm, comforting touch to any meal.


15 min

Total time

easy

Difficulty

250

kcal / serving

Ingredients

- 1 slice of crusty bread, torn into pieces
- 1 cup milk
- 1 tablespoon butter
- 1 small onion, finely chopped
- 1 garlic clove, minced
- 1 teaspoon fresh thyme, chopped
- 1 teaspoon fresh parsley, chopped
- Salt and pepper to taste

Steps

- 1 In a saucepan, melt the butter over medium heat. Add the chopped onion and garlic, sautéing until soft and translucent.
- 2 Pour in the milk and bring to a gentle simmer. Add the torn bread pieces and stir to combine.
- 3 Cook for about 5 minutes, allowing the bread to soak up the milk and soften.
- 4 Add the chopped thyme, parsley, salt, and pepper, mixing well.
- 5 Remove from heat and blend until smooth if desired, or leave it chunky for texture.
- 6 Serve warm over your favorite roasted dishes.