



# GREEN BEAN CASSEROLE

*The homemade mushroom sauce takes this traditional dish to the next level.*

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## INGREDIENTS

*Prep time: 15 minutes*

*Cook Time: 45 minutes*

*Total Time: 1 hour*

*Servings: 8-12*

2 lbs fresh green beans, trimmed and cut into 2" pieces  
1 (6 oz.) can French fried onions  
1/2 cup Parmesan cheese for topping

### **Mushroom Sauce**

2 tablespoons butter  
8 ounces baby bella mushrooms, thinly sliced  
4 cloves garlic, minced  
3 tablespoons all-purpose flour  
1/2 cup stock (chicken or veg)  
1 cup milk  
1/2 cup freshly-grated Parmesan  
1/2 teaspoon fine sea salt  
1/4 teaspoon black pepper

## DIRECTIONS

1. Heat oven to 375°F.
2. Heat a large stockpot of water over high-heat until boiling. Meanwhile, prep a large bowl of ice water and set aside. Once water is boiling, add trimmed and cut green beans to the water and cook for 3-5 minutes (err on the side of under cooking here, since they will continue cooking in the oven). Transfer beans to the ice bath and give them a quick stir. Drain and set beans aside.
3. In a saute pan, melt 2 tablespoons of butter over medium-high heat. Add the mushrooms and saute for 5-7 minutes, stirring occasionally, until mushrooms are lightly browned and soft. Add the garlic and saute 1-2 minutes, until fragrant. Sprinkle in the flour and cook 1 minute. Slowly add the vegetable stock and stir until the flour is dissolved. Finally, add the milk and Parmesan and stir to combine. Continue cooking until the sauce has reached a simmer and has thickened slightly. Remove from heat and salt and pepper to taste.
4. Add the green beans to the sauce and stir well to coat. Transfer to a 9x13 baking dish and spread in an even layer. Top with French fried onions and extra Parmesan.
5. Bake for 25 minutes until topping is golden and crispy. Serve warm.