



GREEN BEAN CASSEROLE

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

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.