



From Our Family to Yours

Green Bean Casserole with Crispy Fried Onions

Ingredients

2.5 lbs Fresh Green Beans (SKU #89143)

8 tbsp Butter, divided (SKU #861016)

2 cups Mushrooms (SKU #89114)

4 cloves Garlic, minced

1/2 cup Flour (SKU #861596)

1 cup Chicken Stock (SKU #57702)

2 cups Milk (SKU #861206)

2/3 cup Parmesan Cheese (SKU #25330)

Salt, to taste (SKU #92274)

Black Pepper, to taste (SKU #68258)

24 oz Crispy Onions (SKU #73125)



Instructions

Heat oven to 350 degrees. Bring a large pot of salted water to a boil. Add green beans and cook for 2-3 minutes until bright green in color and tender crisp. Drain beans and shock in a large bowl of ice water to stop cooking. Once chilled, drain again and set aside.

In a large skillet, melt 4 tablespoons of butter medium heat. Once butter is melted, add the mushrooms and stir. Cook, stirring regularly, until mushrooms are softened. Add garlic, stirring to incorporate. Cook for another 2-3 minutes, until garlic is fragrant.

Push the mushroom mixture to one side of the skillet. Add remaining 4 tablespoons of butter to other side of the skillet. When the butter is melted, sprinkle flour over butter, whisking constantly. Let the butter mixture cook until slightly

browned, about one minute. Slowly whisk in chicken stock until mixture is smooth. Then whisk in milk. With a spatula, combine all contents of the skillet together, scraping the bottom and sides, folding to incorporate. Turn heat up to medium-high and cook until thickened and bubbly, about 4 minutes, stirring periodically.

Remove mushroom mixture from heat and transfer to a large bowl. Stir in green beans, parmesan, salt and pepper. Transfer to a casserole dish and bake for 30 minutes. Remove from oven and top with Fresh Gourmet® Crispy Onions. Bake for an additional 5-10 minutes until bubbly.

**Recipe adapted from Fresh Gourmet*