



**Delicious
Recipes**

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Greenbean Casserole

INGREDIENTS

- 2 lbs green beans
- 12 tbsp. (1 1/2 stick) unsalted butter, divided
- 1 white onions, sliced lengthwise
- 1 lb. cremini mushrooms, sliced
- Freshly ground black pepper
- 4 cloves garlic, finely chopped
- 1/2 cup all-purpose flour
- 3 cups whole milk
- 3 cups vegetable stock
- 1 1/2 cups French's fried onions
- 1/4 cup Pecorino cheese

DIRECTIONS

1. Preheat the oven to 350°F. Set aside an ice bath in a large bowl.
2. Fill a large pot with boiling water and cook green beans until bright green, about 3 minutes. Using tongs, transfer beans to an ice bath to cool.
3. Heat a large frying pan over medium heat and melt half the butter. Add garlic, onions and stir occasionally, until softened, about 5-7 minutes.
4. Add mushrooms and cook, stirring occasionally, until mushrooms are tender, about 5-7 minutes more. Once ready, remove from heat and set aside.
5. In another large pot, melt remaining butter. Add flour and cook, whisking frequently, until a light roux has formed, about 3 minutes. Pour in milk, vegetable stock and season with salt and pepper. Bring to a simmer and cook, whisking occasionally, until thickened, about 4 minutes. Once ready, remove from heat and pour into a 13" x 9" casserole dish.
6. Pour onion mushroom mixture into the casserole dish as well as the green beans. Using tongs, mix until combined. Place in the oven and bake for 15-20 minutes until bubbling and gooey.
7. Remove from the oven, top with fried onions, pecorino cheese and continue to bake until the top layer is extra crispy.
8. Once ready, remove from the oven and let cool for 8-10 minutes and serve.