



# Green Bean Casserole

*A fresh take on the classic holiday side dish — no cans involved! Tender green beans, rich mushroom cream sauce, and perfectly crisp oven-baked onions make this a standout on any table.*

## Ingredients

- 2 medium onions, thinly sliced
- ¼ cup all-purpose flour
- 2 tablespoons panko breadcrumbs
- 1 teaspoon kosher salt
- Nonstick cooking spray
- For the Green Beans & Mushroom Sauce:
  - 2 tablespoons + 1 teaspoon kosher salt, divided
  - 1 pound fresh green beans, trimmed and halved
  - 2 tablespoons unsalted butter
  - 12 ounces mushrooms, chopped into ½-inch pieces
  - ½ teaspoon freshly ground black pepper
  - 2 cloves garlic, minced
  - ¼ teaspoon freshly grated nutmeg
  - 2 tablespoons all-purpose flour
  - 1 cup chicken broth
  - 1 cup half-and-half

## Instructions

### 1. Make the Crispy Onions:

- Preheat oven to 475°F (245°C).
- In a large bowl, toss onions with flour, panko, and 1 teaspoon salt.
- Spray a sheet pan with nonstick spray and spread the onions out evenly.
- Bake for about 30 minutes, tossing 2–3 times during baking, until golden brown.
- Set aside and lower oven temperature to 400°F (200°C).

### 2. Prepare the Green Beans:

- Bring a gallon of water and **2 tablespoons** salt to a boil.
- Blanch green beans for **5 minutes**, then drain and plunge into a bowl of ice water to stop the cooking.
- Drain again and set aside.

### 3. Cook the Mushroom Sauce:

- In a 12-inch cast iron skillet or large sauté pan, melt butter over medium-high heat.

- Add mushrooms, remaining 1 teaspoon salt, and pepper. Cook 4–5 minutes until they release liquid.
- Stir in garlic and nutmeg; cook 1–2 minutes more.
- Sprinkle flour over mushrooms, stir, and cook 1 minute to remove raw flour taste.
- Add chicken broth, simmer 1 minute, then lower heat and stir in half-and-half.
- Cook 6–8 minutes, stirring occasionally, until sauce thickens.

#### **4. Assemble & Bake:**

- Remove pan from heat. Stir in green beans and  $\frac{1}{4}$  of the crispy onions.
- Top with the remaining onions.
- Bake at 400°F for 15 minutes, until bubbly and golden on top.
- Serve hot and enjoy!