

Marie Saba

*from my kitchen to yours*

## Green Bean Casserole

*Serves 8*

### Ingredients:

- 1 ½ lbs. French green beans, rinsed, trimmed and cut into thirds
- 2 Tablespoons unsalted butter
- 2 Tablespoons olive oil
- 1 lb. sliced mushrooms
- 3 cloves garlic, minced
- 2 sprigs fresh thyme (leaves only)
- 2 Tablespoons flour
- 1 ¼ cup chicken broth
- 1 ½ cups half-and-half
- 1 teaspoon stone-ground mustard
- 1 teaspoon Worcestershire sauce
- 2 Tablespoons sour cream
- 1 teaspoon lemon zest
- ¾ cup grated Parmesan cheese (divided)
- 1 ½ teaspoons salt
- Freshly ground pepper
- 1 ½ teaspoons lemon juice



**For topping:** fried onions or shallots

### Instructions:

1. Preheat oven to 375 degrees F. Grease a 10x8x2.5-inch baking dish.
2. Bring a large pot of water to a boil. Add salt and wait until boil returns. Add green beans and cook until tender, 8-10 minutes. Using tongs, transfer cooked green beans to an ice bath to stop the cooking and maintain bright green color. Drain water and dry beans thoroughly. Transfer to the baking dish.
3. In a large sauté pan, melt butter over medium high heat. Add olive oil and mushrooms. Cook 10-15 minutes, stirring frequently, until mushrooms are starting to brown and liquid is evaporated. Add garlic and thyme leaves, stir, and cook until fragrant, about 1 minute. Add flour, stir, and cook about 1 minute (mixture will be very dry). Add chicken broth, stir, and

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cook 2-3 minutes until mixture starts to thicken. Add half-and-half, mustard, and Worcestershire sauce; stir to combine. Cook 5 minutes over medium heat, stirring occasionally. Add sour cream, lemon zest,  $\frac{1}{2}$  cup grated Parmesan, salt, and pepper; stir to combine.

4. Bake casserole at 375 F for 30-40 minutes, or until filling is bubbly and green beans are soft. Add 1  $\frac{1}{2}$  teaspoons lemon juice and remaining  $\frac{1}{4}$  cup Parmesan. Stir to combine. Taste and add more salt and pepper if needed. Top with crispy fried onions or shallots and serve.