



Fresh Green Bean Casserole with Caramelized Onion Topping

12 Servings

Prep time: 50 minutes

Cook time: 30-40 minutes

Ingredients:

Topping:

2 yellow onions, sliced thinly
2 tablespoons extra-virgin olive oil
1 teaspoon brown sugar
2 tablespoons unsalted butter
2 cups Panko bread crumbs

Casserole:

2 pounds fresh green beans, trimmed
1 pound cremini mushrooms, cleaned, stemmed and sliced
2 tablespoons unsalted butter
2 large garlic cloves, minced
3 tablespoons flour
1 1/2 cups chicken broth
2 tablespoons dry sherry
1 1/2 cups half & half cream

Directions:

Topping:

In a large skillet, heat olive oil over medium heat. Add the onions, stir and let cook for 10 minutes. Reduce heat to medium-low, add sugar and season with salt. Continue to cook stirring occasionally to prevent browning, until onions are caramelized and soft. Do not rush this step as the slow cooking gives the onions their caramel color and delicious flavor. Add the butter and stir until melted and blended.

Put bread crumbs in a food processor and pulse until fine. Add to the onions and stir to blend. Set aside.

Casserole:

Bring 2 quarts water to boil in a large pot. In a large bowl, prepare an ice bath. Add salt and beans to the boiling water. Cook for 5 minutes until al dente. Drain beans and plunge in ice bath to stop the cooking and keep the bright green color. Drain and dry with paper towels.

In a large skillet, melt the butter. Add mushrooms, season with salt and pepper and cook until soft and most of liquid evaporates. Add garlic and flour and cook for two minutes, stirring so garlic does not burn. Add chicken broth and sherry and bring to a simmer. Add the half & half and simmer until sauce thickens, about 10 minutes. Remove from heat and adjust seasoning as needed. Add green beans stir until distributed throughout the sauce.

Preheat oven to 425 degrees. Transfer casserole to a greased 9x13 baking dish. Top with onion topping and cover with foil. Cook for 20 minutes. Remove foil and cook for another 10-15 minutes.

Tip: To make ahead, store topping and casserole separately in the refrigerator. Bring to room temperature, combine and cook as directed above.