



## The Best Green Bean Casserole

For many of us, we already have a green bean casserole committed to memory that has been shared with us from a loved one, but this variation is sure to impress and maybe start a new tradition at your table!

### What You'll Need

- 2 bags Josie's Organic Green Beans
- 1 container Yamhill County Mushrooms Organic Crimini Mushrooms, chopped
- 1 cup Alpenrose Organic Half & Half
- 2 tablespoons Alpenrose Unsalted Butter
- 2 tablespoons kosher salt, additional salt to taste
- 1 onion, diced small
- 2 cloves garlic, minced
- 1 teaspoon ground black pepper to taste
- 2 tablespoons flour
- 1 cup chicken broth
- ½ cup breadcrumbs
- 6 ounces french fried onions

### How to Prepare

Two of the best things about this dish is how quickly it comes together and the fact that you can make it ahead of time and bake it later.

Preheat oven to 375°F. Grease baking dish, set aside.

Open your 2 bags of green beans and blanch them: In a large pot, bring 1 gallon of water to boil and season the water with 2 tablespoons of salt. Add the beans to the boiling water and cook until they are a brilliant green, about 8 minutes. Have a large bowl of ice water ready to stop the cooking process when the beans are cooked. Quickly drain the beans in a colander (pro-tip: use a smaller wire strainer or slotted spoon to get the beans from the boiling to chilled water faster.). Once chilled, drain and set aside.

Melt 2 tablespoons of unsalted butter in a large skillet over medium-high heat. Add 2 cloves of minced garlic and the diced small onion to the skillet, stirring occasionally. Cook until the onions begin to soften, about 4 to 5 minutes, before adding the chopped organic crimini mushrooms, additional salt and pepper to taste, and continuing to cook for another 1 to 2 minutes.

Sprinkle in the 2 tablespoons of flour and stir to combine. Cook for 2 minutes until the taste of the flour has been cooked out. Add 1 cup of chicken broth and combine until mixture is smooth. Add 1 cup of half & half and simmer until the mixture thickens, stir occasionally, should take 6 to 8 minutes.

Remove the large pan from the heat and combine the warm mixture with the green beans in the pan. Once incorporated transfer the mixture into the greased baking dish. When ready to bake, top with the breadcrumbs and then the layer of french fried onions. Place in the oven and bake until the top is perfectly crunchy and the casserole is bubbly, about 20 minutes (pro-tip: if your topping starts to brown too quickly, you can cover the dish with foil as it finishes cooking.). Enjoy immediately!

As mentioned at the top of the recipe, you can prep this dish up to two days ahead (just be sure your casserole is tightly wrapped in foil, plastic wrap or an air-tight lid until it's ready for the oven.). Remember to save your breadcrumb and onion topping until it is ready to cook, so everything stays crunchy!