

# Easy Green Bean Casserole



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Recipe by: Laura Vitale

Serves 8

**Prep Time: 15 minutes**

**Cook Time: 45 minutes**

## Ingredients

- 1-1/2 pound of Green Beans, trimmed and washed
- 4 Slices of Bacon, chopped
- 1 Small Onion, chopped
- 3 Cloves of Garlic, minced
- 2 Tbsp of Unsalted Butter
- 2 Tbsp of Flour
- 10 oz of Mushrooms sliced
- 1-1/4 cup of Chicken Stock
- 1/4 cup of Heavy Cream
- 1/4 cup of Freshly Grated Parmigiano
- Salt and Pepper to taste
- Homemade French Fried Onion
- 2 Tsp of Fresh Thyme

1) Fill a large pot with water, sprinkle in a good pinch of salt and bring to a boil.

2) Add the green beans to the boiling water and cook them for 3 minutes. Drain and rinse them under cold water to stop them from cooking any further, set aside.

3) In a large skillet, add the bacon and cook it until crispy over medium heat, remove to a plate with a slotted spoon.

4) At this point, if your bacon gave out a lot of grease, get rid of it leaving behind just 1 tablespoon. Add the butter along with the onions, mushrooms and garlic and cook the veggies over medium high heat for about 7 to 8 minutes or until the veggies cook down.

5) Add the stock, thyme, salt and pepper and allow the mixture to cook down on medium heat for about 5 minutes.

6) Add the green beans and cream and cook everything together for about 5 minutes.

7) Stir in the parmigiano and cooked crispy bacon. When ready to serve, place them on a platter and scatter the top with some homemade crispy fried onions.

