

Family Style Green Bean Casserole



Scan Code To Watch
Video!



Recipe by: Laura Vitale

Serves 16-20

Prep Time: 30 minutes

Cook Time: 45 minutes

Ingredients

For the cream of mushroom soup:

- 2 Tbsp of Olive Oil
- 1 lb of Mixed Mushrooms, thinly sliced
- 1/2 Medium Yellow Onion, finely diced
(save the rest for later)
- 3 Cloves of Garlic, minced
- 3 Tbsp of Unsalted Butter
- 1/3 cup of All Purpose Flour
- 3 cups of Chicken Stock
- 1 cup of Heavy Cream
- 1 tsp of Dried Parsley
- 1 tsp of Granulated Onion
- 1 tsp of Granulated Garlic
- Salt and Pepper, to taste
- Few stems of Fresh Thyme

For the remaining casserole:

- 4-1/2 lb of Green Beans, trimmed and cut
into bite size pieces
- 4 Slices of Bacon, chopped
- 1/2 of a medium Yellow Onion, diced
- 2 Tbsp of Olive Oil
- French Fried Onions

1) Start by making the soup. In a large saucepan, add the olive oil, allow it to get nice and hot over medium heat, then add the mushrooms, garlic and onions along with a pinch of salt and cook for 5 to 7 minutes or until the mushrooms have softened and released a lot of their moisture.

2) Add the butter to the mushroom mixture, once melted, add the flour and cook for a minutes then add all the liquids along with the spices, bring to a simmer and cook for about 20 minutes, in the meantime, boil the green beans in some heavily salted water for 10 minutes, drain and set aside.

3) In a large skillet (make sure its big enough to hold everything including the soup) add the olive oil, heat to medium, add the bacon and onions, cook until the bacon is slightly crisp around the edges, add the partially cooked green beans and cream of mushroom soup, cook for 10 minutes, then sprinkle with French fried onions and serve!

