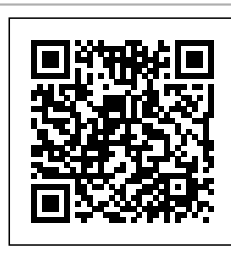


Green Bean Casserole



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Recipe by: Laura Vitale

Serves 4-6, or more depending on appetite

Prep Time: 15 minutes

Cook Time: 15 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
- Homemade French Fried Onion
- 2 tsp of Fresh Thyme
- Salt and Pepper, to taste

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 are cooked down. Add the flour and cook it with the veggies stirring constantly for about a minute.

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 in a platter and scatter the top with some homemade crispy fried onions.

