

RECIPES FROM three eighty ate

GREEN BEAN CASSEROLE WITH CRISPY SHALLOTS

1 lb	Fresh Green Beans
1 cup	Sliced Cremini Mushrooms
1 cup	Heavy Whipping Cream
2-3	Shallots - minced
2 tbsp	Unsalted Butter
2 tbsp	All Purpose Flour
3 cloves	Fresh Garlic - minced
1 tsp	Ground Black Pepper
1 tbsp	Kosher Salt
1 tbsp	Cornstarch
1 tbsp	Parmesan Cheese
1 tbsp	Water
4 oz	Crispy Shallots or Fried Onions
As needed	Cooking Spray

Preheat your oven to 350 degrees. Set up an ice bath in a large bowl. Bring a pot of salted water to a boil, add the green beans in batches, cooking for 3 minutes at a time, then transferring to the ice bath to stop the cooking process. Drain the green beans well on a paper towel after chilling in the ice bath.

In a saucepan, melt the butter over medium heat and cook the mushrooms for 4 minutes. Add in the shallot and garlic and cook for an additional 2 minutes. Stir in the flour and cook for 2 more minutes, then slowly whisk in the cream to thicken. Remove from the heat.

In a bowl, whisk in the cornstarch and form a slurry. Whisk in the slurry to the cream mixture and stir in the parmesan cheese. Fold in the green beans and pour everything into a large greased casserole dish. Bake for 15 minutes until lightly brown and bubbly. Top with crispy shallots

Yield - 8 servings

Serving Size - 8 oz