

Green Bean Casserole Recipe



INGREDIENTS

Unsalted butter or cooking spray for pan	1 cup water (optional)	8 ounces button mushrooms, sliced
4 medium shallots, thinly sliced	1 clove garlic, finely chopped	¼ cup white miso
1 ½ cup neutral oil	1 medium yellow onion, coarsely chopped	⅓ cup Worcestershire sauce
¾ tsp kosher salt, divided	1 tsp dried herbs (such as sage, thyme, rosemary)	1 ½ cup whole milk, divided
16 ounces fresh or frozen green beans (if frozen, thawed and drained), cleaned and halved	¼ tsp freshly ground black pepper	2 tsp cornstarch
		¼ cup grated parmesan

PREPARATION

1. Preheat oven to 350°F. Line baking sheet with paper towels. Grease 1-½ quart casserole dish with butter or cooking spray.
2. In medium skillet over medium-high heat, cook shallots and oil, swirling pan and stirring occasionally to promote even frying, until shallots just start to turn a pale golden brown, 6 to 8 minutes. Drain into fine-mesh sieve set over large bowl, then spread shallots onto prepared sheet; season with ¼ tsp salt. Reserve 4 tbsp shallot-cooking oil (can refrigerate remaining oil for another use).
3. If using fresh green beans: In a large heatproof bowl, toss beans with water. Microwave on high until tender, 5 to 7 minutes; drain and set aside.
4. In large skillet over medium heat, heat 3 tbsp reserved shallot-cooking oil. Cook garlic, stirring frequently, until it starts to sizzle, about 1 minute. Add onions, dried herbs, pepper and remaining ½ teaspoon salt. Continue to cook, stirring occasionally, until softened and translucent, about 8 minutes. Add mushrooms and 1 tbsp shallot-cooking oil and cook, stirring occasionally, until softened, 3 to 5 minutes. Add miso and cook, stirring constantly, until fragrant, about 1 minute. Stir in Worcestershire sauce, scraping any bits from bottom of pan, then add 1 cup milk and bring to a simmer over medium-high heat.
5. In small bowl or liquid measuring cup, whisk cornstarch and remaining ½ cup milk. Stir cornstarch mixture into mushroom mixture and continue to cook, stirring constantly, until mixture thickens to a gravy-like consistency, about 2 minutes. Remove from heat and stir in reserved green beans.
6. Pour green bean mixture into prepared dish. Top with parmesan and crispy shallots.
7. Cover pan with foil and bake casserole for 20 minutes. Uncover and continue to bake until cheese and shallots are browned, 10 to 12 minutes more.

* Recipe from Lauryn Bodden on Delish.com

