

Grown Up Green Bean Casserole

From Jackie, Domestic Fits



<p>Topping:</p> <p>2 leeks</p> <p>1 large white onion</p> <p>1 tbs olive oil</p> <p>1/2 cup Panko breadcrumbs</p> <p>1 tbs salt</p>	<p>Casserole:</p> <p>5 cups fresh green beans, trimmed & cut in half</p> <p>2 tbs butter</p> <p>4 cups Crimini mushrooms (baby bella), washed and chopped</p> <p>3 large cloves of garlic, chopped</p> <p>1 cup of chicken broth</p> <p>2 tbs flour</p> <p>1 cup cream</p>
<p>Preheat oven to 400.</p> <p>Cut the leeks (white and very light green portion only) into thin rings. Cut the onion into thin slices. Place in a small bowl and toss with the olive oil to coat. Add to a baking sheet and add the Panko breadcrumbs and salt, toss to combine.</p> <p>Bake at 400 for about 30 minutes, tossing about every 8-10 minutes. Remove from the oven when a golden brown color is reached.</p> <p>Place the green beans in a pot of rapidly boiling water. Boil for 5 minutes and immediately drain by pouring into a colander, rinse with cold water for 2 minutes to stop the cooking.</p> <p>In a saucepan over medium heat, melt the butter. Add the mushrooms and cook for about 5 minutes, or until they turn a dark brown. Add the garlic and cook for about 30 seconds.</p>	<p>In a separate bowl, add the chicken broth and the flour, stir to combine. Pour into the pan through a mesh strainer to remove any flour lumps. Stir until thickened, about 3-5 minutes. Remove from heat, add the cream and stir until combined. Return to heat and allow to cook until thickened, about 5 minutes. Remove from heat, add the green beans and 1/2 cup of the onion/leek mixture, stir. Pour into a 2-quart baking dish.</p> <p><i>*Time management tip: If you want to make this the day before Thanksgiving, this is where you stop. Cover the baking dish and put it into the fridge. Put the cooled onion/leek mixture in a separate container of Ziplock bag to prevent them from getting soggy from sitting on the top of the casserole all night.</i></p> <p>Top your casserole with the onion mixture and place in your 400 degree oven. Reduce heat to 375 and bake for 15 minutes or until warmed all the way though (note: if you are cooking this after removing from the fridge, as in the above Tip, the cooking time will be longer, approximately 22 minutes).</p>

For more information, and tasty recipes, go to www.domesticfits.com