

# Green Bean Casserole

(Serves 10-12)

*A cozy holiday classic made from scratch - fresh green beans, a creamy mushroom sauce, and that perfectly crispy topping everyone loves.*

## Ingredients:

- 2 pounds Church Brothers Farms Fresh Green Beans, trimmed and halved
- 4 tablespoons (½ stick) unsalted butter
- 1 medium yellow onion, chopped
- 2 garlic cloves, minced
- 8 oz baby bella or white button mushrooms, chopped (optional)
- 1½ teaspoons kosher salt
- 1 teaspoon freshly ground black pepper
- 2 tablespoons all-purpose flour
- 1 cup chicken broth
- 1 cup half-and-half
- 1 teaspoon Dijon mustard
- 1 teaspoon Worcestershire sauce
- ½ cup Panko breadcrumbs
- 6 oz french fried onions

## Prepare the beans:

1. Preheat oven to 375°F. Bring a large pot of salted water to a boil (about 1½ tablespoons of salt per gallon).
2. Prepare a large bowl with an ice bath for blanching the beans.
3. Add the beans to boiling water and cook for 5 minutes. Drain and immediately transfer to the ice bath to stop the cooking process. Drain again and set aside.

## Make the sauce:

1. In a large skillet, melt the butter over medium-high heat.
2. Add onion and garlic, and sauté 4-5 minutes until softened.
3. Add mushrooms (if using), salt, and pepper; cook another 1-2 minutes.
4. Sprinkle flour over the vegetables, stirring to coat.
5. Whisk in chicken broth until smooth, then add half-and-half.
6. Simmer for about 6 minutes, stirring occasionally, until thickened.



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- ½ cup Panko bread crumbs
- 6 ounces French fried onions

## Assemble and bake:

1. Pour the sauce over the green beans and stir gently to coat.
2. Transfer to a greased 9×13-inch casserole dish.
3. Sprinkle evenly with Panko breadcrumbs and French fried onions.
4. Bake for 20 minutes, or until hot and bubbly. If the onions brown too quickly, cover loosely with foil.

## Shortcut Option:

- Swap the homemade sauce for 1 can of cream of mushroom soup and ½ cup of milk. To keep it flavorful and fresh, still sauté onions, garlic, and mushrooms in butter before mixing them in.

## Keep Fresh Tip:

- Assemble the casserole up to 1 day ahead without baking. Cover and refrigerate, then bake just before serving. If baking cold, add 5-10 minutes to the cook time.

## The Teresa Touch

- Using a mix of Panko breadcrumbs and French fried onions for that golden, extra-crispy top.
- Blanching the beans keeps them tender but not mushy, and the homemade sauce gives the whole dish a rich, holiday flavor.
- Serve in a simple white baking dish for a beautiful, timeless presentation.

