

Green Bean Casserole with Crispy Shallots

Ingredients

1/4 c Olive Oil
6 Shallots (sliced into rings)
1 1/2 lb Haricot Verts (trimmed)
1 lb Mushrooms (sliced)
6 clv Garlic (minced)
1 T Thyme (chopped)
3 c Milk
3 T Flour
1/3 c Parmesan Cheese (plus 2
tablespoons, grated)
1/2 c Parsley (finely chopped)
1/4 t Ground Nutmeg
0 ds Salt
0 ds Ground Black Pepper

Instructions

- 1.Preheat the oven to 375 degrees. Heat the olive oil in a small skillet over medium-high heat until very hot but not smoking. Add 1/4 cup shallots and cook, stirring, until golden brown and crisp, about 2 minutes. Transfer with a slotted spoon to paper towels to drain. Repeat with the remaining shallots, cooking 1/4 cup at a time. Reserve the oil in the skillet.
- 2.Place the green beans in a steamer basket fitted over a pot of boiling water. Cover and steam until bright green and still crisp, about 3 minutes.
- 3.Heat 1 tablespoon of the reserved shallot oil in a large, deep nonstick skillet over medium-high heat. Add the mushrooms and cook, stirring occasionally, until the mushroom liquid is evaporated and they begin to brown, about 12

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minutes. Add the garlic and thyme and cook, stirring, 1 minute. Transfer the mushroom mixture to a bowl.

4. Whisk together the milk and flour until the flour is dissolved. Add the mixture to the skillet and, whisking constantly, bring to a simmer. Reduce the heat to medium low, whisking occasionally, until mixture thickened, 10 to 15 minutes. Remove the pan from the heat and stir in the green beans, mushroom mixture, 1/3 cup Parmesan cheese, the parsley, nutmeg, 3/4 teaspoon salt and 1/2 teaspoon pepper.

5. Coat a 2-quart baking dish with cooking spray. Spoon the green bean mixture into the prepared dish and sprinkle the top with the crispy shallots and the remaining 2 tablespoons cheese. Bake until

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golden on top and bubbling, about 20 minutes.