

# Green Bean Casserole

A Recipe from Trader Joe's Gourmet Fried Onion Pieces Can modified slightly and posted on [realcoake.com](http://realcoake.com)

Servings: 12

Cook Time: 1 hour

## Ingredients:

- 6 tablespoons unsalted butter
- 1 medium onion
- 1 pound mushrooms, quartered
- 2 teaspoons salt
- 1/2 teaspoon pepper
- 24 ounces frozen green beans
- 6 tablespoons flour
- 2 cups milk
- Oil Spray (for pan)
- 8 ounces Trader Joe's Gourmet Fried Onion Pieces



## Directions:

1. In a large skillet over medium heat, melt 2 tablespoons butter. Add onion, and sauté until they begin to soften, about 4 minutes. Add mushrooms, and cook until softened and all juices have released from mushrooms, about 12 - 15 minutes. Season with 1 teaspoon salt and 1/4 teaspoon pepper. Set aside to cool.
2. Cook green beans according to the instructions on the package. (Stovetop directions will give you the best results.) Do not season the beans as the package will direct.
3. Melt the remaining 4 tablespoons butter in a medium saucepan over medium-low heat. Add 1/4 cup flour, whisk constantly until mixture begins to turn golden, about 3 to 4 minutes. Pour in milk, and continue whisking until mixture has thickened, about 12 minutes. Stir in remaining teaspoon salt and 1/4 teaspoon pepper. Remove from heat, and let cool to room temperature (it is best to let it cool to room temperature, but if you are impatient like me, it works fine to let it cool only a few minutes), stirring occasionally. Pour over beans, add the onions and mushrooms, and toss to combine.
4. Spray a 9x13" pan with oil spray of your choice and spread the green bean mixture in the pan. Top with 8 ounces Trader Joe's Gourmet Fried Onion Pieces.
5. Heat broiler, positioning the rack about 8" from heat. Cook casserole, covered, until mixture is bubbly and heated through, about 10 minutes. Uncover and cook until top is golden brown, 30 seconds to 2 minutes. Remove from oven and serve.