

# Green Bean Casserole

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## Ingredients

- 1½ lbs fresh green beans, trimmed
- ½ cup (1 stick) butter
- ½ pound fresh mushrooms, sliced
- 1 small onion, chopped
- ¼ cup all-purpose flour
- 1½ cups whole milk
- 1 cup sour cream
- 4oz (1 cup) cheddar cheese, shredded
- 1 tsp salt
- 1 tsp ground black pepper
- 2 cups French-fried onions

## Directions

1. Preheat oven to 350°F. Spray a 2½-quart baking dish with nonstick cooking spray.
2. Bring a large pot of water to a boil.
3. Add green beans and blanch for 5 minutes.
4. Drain and immediately plunge beans into a large bowl of ice water. Drain again.
5. In a large skillet, melt butter over medium heat.
6. Add mushrooms and onion to the skillet; cook for about 5 minutes, or until vegetables are tender.
7. Stir in flour to the skillet, and cook for 2 minutes, stirring constantly.
8. Gradually stir in milk to the skillet, and cook for 2 to 3 minutes, or until mixture thickens.
9. Stir in sour cream, cheese, salt, pepper, and blanched green beans to the skillet.
10. Spoon mixture from the skillet into the prepared baking dish.
11. Bake for 25 minutes.
12. Sprinkle the baking dish evenly with French-fried onions.
13. Bake for 15 minutes longer, or until hot and bubbly.