

# Green Bean Casserole

## Ingredients

Green beans, fresh . . . . .	1½ lbs	Cheddar cheese, shredded . . . .	1 cup
Butter . . . . .	½ cup	Salt . . . . .	1 tsp
Mushrooms, fresh . . . . .	½ lb	Black pepper . . . . .	1 tsp
Onion, small . . . . .	1	French-fried onions . . . . .	2 cups
All-purpose flour . . . . .	¼ cup		
Whole milk . . . . .	1½ cups		
Sour cream . . . . .	1 cup		

## Directions

Preheat oven to  $350^{\circ}F$ — Trim **green beans** — Slice **mushrooms** — Chop **onion** — Shred **cheddar cheese** — Grease a 2½-quart baking dish

1. Bring a large pot of water to a boil. Add **green beans** and blanch for *5 minutes*. Drain and immediately plunge into ice water. Drain again.
2. In a large skillet, melt **butter** over medium heat. Add **mushrooms** and **onion**; cook for *5 minutes*, until tender.
3. Stir in **flour** and cook for *2 minutes*, stirring constantly.
4. Gradually stir in **milk** and cook for *2-3 minutes*, until mixture thickens.
5. Stir in **sour cream**, **cheese**, **salt**, **pepper**, and blanched **green beans**.
6. Transfer mixture to prepared baking dish. Bake for *25 minutes*.
7. Sprinkle evenly with **French-fried onions**. Bake for *15 minutes* longer, until hot and bubbly.