



Grown-Up Green Bean Casserole

SERVES 6

Holiday



Prep & Cook Time

50-60 MIN

Cook Within

7 DAYS

You Will Need

Olive Oil, Salt, Pepper, Cooking Spray
Baking Sheet, Small Pot, Medium Oven-Safe Casserole Dish, Large Non-Stick Pan

Ingredients

1 oz. Crispy Fried Onions
4 oz. Button Mushrooms
24 oz. Green Beans
2 tsp. Chicken Broth Concentrate
½ oz. Grated Parmesan Cheese
2 tsp. Mushroom Seasoning
3 Thyme Sprigs
4 fl. oz. Cream Sauce Base

Difficulty Level

INTERMEDIATE

Spice Level

NOT SPICY

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	

Rest steak or pork after cooking, 3 minutes.

View nutritional information at www.homechef.com/23534

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.



1. Prepare Ingredients and Cook Green Beans

- If using any fresh produce, thoroughly rinse and pat dry. Turn oven on to 400 degrees. Let preheat, at least 10 minutes. Prepare a casserole dish with **cooking spray**. Prepare a baking sheet with foil.
- Trim ends off **green beans**.
- Cut **mushrooms** into 1/4" slices.
- Stem and mince **thyme**.
- Place a large non-stick pan over medium heat and add 1 tsp. **olive oil**. Working in batches, if necessary, add green beans, 2 Tbsp. **water**, a pinch of **salt**, and a pinch of **pepper** to hot pan. Cover and cook until tender, 8-10 minutes.
- Uncover and cook until water is evaporated, 30-60 seconds.
- Transfer green beans to prepared casserole dish. Keep pan over medium-high heat.



3. Bake Casserole and Finish Dish

- Place casserole dish on prepared baking sheet and bake in hot oven until slightly thickened and bubbling, 15-17 minutes.
- Carefully remove from oven. Top evenly with **crispy onions** and bake again until golden, 3-5 minutes.
- Carefully remove from oven. Serve family-style. Bon appétit!



2. Cook Mushrooms and Make Sauce

- Add **mushrooms** to hot pan. Cook undisturbed until golden, 3-4 minutes.
- Remove from burner. Transfer mushrooms to casserole dish with **green beans** and gently stir to combine.
- While mushrooms cook, place a small pot over medium heat. Add **cream base**, **thyme**, **mushroom seasoning**, and **chicken base** and bring to a simmer. Once simmering, reduce heat to low and cook until fragrant and slightly thickened, 4-6 minutes.
- Remove from burner and stir in **cheese** until melted and combined. Pour sauce over green bean-mushroom mixture.