

Green Bean Casserole

1 pound fresh green beans, rinsed,
trimmed and halved
2 tablespoons unsalted butter, plus 4 tbl of
butter
12 ounces mushrooms, trimmed and sliced
1 tsp fresh thyme minced
½ tsp fresh rosemary minced
1/2 teaspoon freshly ground black pepper
1 shallot, minced
1 garlic, minced
1/4 teaspoon freshly ground nutmeg
2 tablespoons all-purpose flour
2 cups of whole milk
1 cup heavy cream
Salt and pepper

Garnish:
1 ½ cups Fried Onion Strings

Directions:

Preheat Steam Oven to Steam Mode 210/212 F

Preheat oven to convection Roast 375 F

Place green beans in a shallow steam oven pan, drizzle with a little olive oil, salt, and pepper. Transfer to the steam oven for 5-6 minutes or until slightly softened. Remove and set aside in a large bowl. If you don't have a steam oven, you can blanch your green beans in salted boiling water, then shock them in an ice bath.

In a large skillet over medium heat, melt 2 tablespoons butter. Add shallot, cook, occasionally stirring, until tender, about 3 minutes. Add mushrooms and season with salt and pepper. Cook, often stirring, until mushrooms are golden and moisture has evaporated, about 6-7 minutes more. Stir in garlic, rosemary, and thyme and cook until fragrant, 1 minute, then transfer mixture to green bean bowl.

In the same skillet over medium heat, melt the remaining 4 tablespoons of butter. Whisk in flour and cook until golden, about 2 minutes. Gradually whisk in milk and season with salt and pepper. Add in the heavy cream, bring to a simmer and cook until thickened, about 4 minutes. Finish with nutmeg, remove from heat, then add green bean mixture and toss until evenly combined.

Bake until warmed through and bubbling, about 30 minutes.

Top with fried onions and bake 5 minutes more.