

DINNERLY



Skillet Green Bean Casserole with Fried Onions

 30min  2 Servings

We can all agree that there's one kind of casserole that reigns supreme, a casserole we look forward to all year long...the almighty green bean casserole! Creamy sauce at the bottom, mushrooms and green beans in the middle, and crispy panko and fried onions on top—it's a veggie dish that can't be missed on the Turkey Day table. We've got you covered! (2p-plan serves 4; 4p-plan serves 8)

WHAT WE SEND

- 1 lb green beans
- 1 medium yellow onion
- garlic
- 2 oz button mushrooms
- 2 (1 oz) panko ¹⁶
- ¼ oz truffle dust
- ½ oz fried shallots ⁶

WHAT YOU NEED

- 4 Tbsp butter ⁷
- olive oil
- kosher salt & ground pepper
- all-purpose flour ¹
- 2 cups milk ⁷

TOOLS

- rimmed baking sheet
- microwave
- medium ovenproof skillet (preferably cast-iron)

ALLERGENS

Wheat (1), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 350kcal, Fat 21g, Carbs 35g, Proteins 9g



1. Prep veggies & panko

Preheat oven to 350°F with a rack in the center. Trim and halve **green beans**. Halve **onion**; thinly slice. Finely chop **2 teaspoons garlic**. Trim **mushrooms**; thinly slice caps.

In a microwave-safe bowl, melt **2 tablespoons butter**; stir in **panko**. On a rimmed baking sheet, spread into an even layer. Cook on center oven rack until golden-brown, 5–8 minutes. Transfer to a small bowl.



4. Make cream sauce

In same skillet, add **2 tablespoons butter** and **2 tablespoons flour**; cook, whisking, until melted, about 1 minute. Gradually whisk in **2 cups milk**; bring to a simmer. Cook until mixture thickens to consistency of heavy cream, about 1 minute. Stir in **¼ teaspoon truffle dust** (or more to taste); season to taste with **salt** and **pepper**.



2. Precook beans

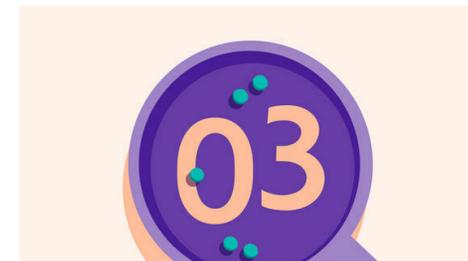
In a large microwave-safe bowl, combine **green beans** with **2 tablespoons water**. Cover with a damp paper towel. Microwave on high until tender and bright green, 8–10 minutes. Drain any excess water from bowl.



5. Finish & serve

To skillet with **cream sauce**, stir in **green bean mixture** until green beans are evenly coated. Bake on center oven rack until bubbling around edges, about 15 minutes.

Remove from oven and sprinkle **panko** and **fried shallots** evenly over top. Return **green bean casserole** to oven and bake until top is golden-brown and crisp, about 3 minutes more. Enjoy!



3. Sauté veggies

Heat **1 tablespoon oil** in a medium ovenproof skillet over medium-high. Add **onions** and cook, stirring occasionally, until tender, 3–5 minutes. Stir in **mushrooms** and season with **salt** and **pepper**; cook, stirring often, until softened, 3–5 minutes more. Stir in **chopped garlic**; cook, stirring occasionally, until fragrant, about 1 minute. Transfer to bowl with **green beans**.



6. No microwave?

No problem! Instead of microwaving the green beans in step 2, fill a medium saucepan with 1 inch of water and bring to a boil. Add the green beans to a steamer basket and place above the boiling water. Cover and cook until tender and bright green, about 5 minutes. If you don't have a steamer basket, fill the saucepan with ½ inch of water and add the green beans directly to the boiling water.