



Green Bean Casserole

Ingredients

- 1 ½ lbs green beans
- 1 ea can of Condensed Cream of Mushroom
- 1 c parmesan cheese
- crispy onions to taste

Preheat a high broiler.

Bring a pot of heavily salted water to a boil, and prep a bowl of ice water.

Trim the ends off the green beans, then snap or cut into pieces about 1 inch long. Blanch them by dropping in the boiling water for a couple of minutes until bright green, then immediately transferring to the bowl of ice water using a slotted spoon or strainer.

Transfer the green beans into your baking dish, letting some of the ice water be transferred as well (this will loosen up the can of Condensed Cream of Mushroom). Open the can of Cream of Mushroom, and mix into the green beans.

Cover with foil, and place in the center of the oven. Let cook about 10-15 minutes, until the cream of mushroom has loosened, and everything is hot. Carefully remove from the oven. Move the oven rack to about 8 inches below the broiler.

Sprinkle cheese over the green beans, then without covering, place back under the broiler until golden and bubbling, about 5 minutes.

Remove from the oven, and top with crispy onions.

Recipe & Video courtesy of Chef Casey Corn
iamcornivore.com or instagram @casey_corn

See video here:

