

Green Bean Casserole with Crispy Onion Rings

Ingredients for Casserole

2 tblsp. Unsalted Butter
3 garlic cloves, minced
1 medium onion finely diced
8 – 12 ounces sliced button mushrooms
1 lb. fresh green beans ends removed
3 cups low sodium chicken stock
1 10 can cream of mushroom soup
2 tblsp. Grated Romano cheese
½ tsp. salt
½ tsp. fresh ground black pepper

Ingredients for Crispy Onion Rings

2 medium onions thinly sliced
¼ cup all purpose flour
2 tblsp. Panko breadcrumbs
1 tsp. kosher salt

Preparation

Preheat oven to 450.

Toss onions, flour, panko and salt in mixing bowl and combine. Coat cookie sheet with nonstick cooking spray. Spread onions evenly on the cookie sheet. Place on middle rack of oven and bake until golden brown, about 20 minutes. Mix onions 2-3 times while cooking to evenly brown. Remove from oven and set aside.

Reduce temperature to 375

Place washed and trimmed beans in the chicken stock. Bring to boil 7-9 minutes until crisp tender. Meanwhile melt butter in large skillet over medium heat. Add mushrooms and onions and cook until tender. Add garlic and cook 2 minutes more. Remove from heat and set aside. Drain green beans and keep 1 cup of stock.

In large bowl mix mushroom soup, mushroom mixture, green beans, Romano cheese, salt and pepper. If it seems dry add a bit of chicken stock to loosen. Place mixture in prepared baking dish and top with crispy onions. Bake for 15-20 minutes until bubbly. Serve immediately.

