

Green Bean Casserole

If you're the kind of person who likes some crispy with your creamy, this is the green bean casserole for you. Forget the old-school canned soup: This version uses a homemade base with hen of the woods mushrooms, though any kind of mushroom you like - oyster, cremini, even button - will work. It's so delicious and pairs deliciously with the Lolati Wines 2020 Syrah.



Ingredients

Yields 10-12 servings
45 minutes

- Nonstick cooking spray
- 2 ½ pounds haricots verts or French green beans, trimmed and cut into 1-inch pieces
- 1 pound hen of the woods mushrooms (or cremini, oyster or other mushroom), cut into bite-size pieces
- 2 large shallots, halved lengthwise and thinly sliced into half-moons
- 4 garlic cloves, minced
- 2 tbsp extra-virgin olive oil
- Kosher salt and black pepper
- 2 tbsp unsalted butter
- 2 tbsp all-purpose flour
- 1-quart heavy cream or half-and-half
- 1 tsp Cajun seasoning
- ½ tsp onion powder
- ½ tsp garlic powder
- ½ tsp chicken base concentrate (or ½ bouillon cube)
- ¼ tsp ground nutmeg
- 1¾ cups shredded or grated Parmesan
- 1 cup panko bread crumbs
- 2 cups store-bought or homemade fried shallots or onions

Procedure

Step 1

Heat oven to 400 degrees F. Coat a 9-by-13 baking dish with nonstick cooking spray. On a rimmed sheet pan lined with parchment paper, toss together green beans, mushrooms, sliced shallots, garlic and olive oil; season with salt and pepper to taste then spread evenly on the pan. Roast until the vegetables brown in spots and soften, about 30 minutes, tossing halfway through.

Step 2

Meanwhile, in a large saucepan over medium-low heat, melt the butter, then add the flour. Cook for about 1 to 2 minutes, whisking constantly until it comes together and begins to turn golden in color.

Step 3

Add heavy cream and whisk until it starts to thicken, 6 to 8 minutes. Add the Cajun seasoning, onion and garlic powders, chicken base, nutmeg and ½ teaspoon pepper. Whisk to combine, then add 1 ½ cups Parmesan until melted. Taste and adjust seasonings.

Step 4

When the green beans are cooked, add them to the saucepan, and toss to coat until mixture is thoroughly heated. Transfer green bean mixture to the baking dish.

Step 5

In a medium bowl, combine bread crumbs, fried shallots and the remaining ¼ cup Parmesan. Spread evenly over the top of the casserole.

Step 6

Set the broiler to high, and broil until brown and bubbly (don't walk away!), about 1 to 2 minutes. Serve hot.