



# GREEN BEAN CASSEROLE

 50 minutes

Meal Difficulty

 Serves 4



## COOKING DIRECTIONS

- 1 Blanch the green beans: In a large pot, bring 2 quarts of water and 2 tablespoons salt to a boil. Fill a mixing bowl with ice water and set aside. Add green beans to the boiling water and cook until tender but still crisp, about 1 1/2 to 2 minutes. Remove from boiling water and transfer directly to the prepared ice bath. Once cool, drain and pat dry. Cut green beans into 2-inch pieces and reserve.
- 2 Tear the bread into small rustic pieces, somewhere between the size of large breadcrumbs and small croutons. Place in a small bowl and add thyme and 1 tablespoon olive oil. Gently massage together with your fingertips. Reserve.
- 3 Off the heat, stir together bacon, shallots, and 1 teaspoon olive oil in the Carbon Steel Oval Roaster. Set Oval Roaster on the stove and turn the heat to medium-low. Cook, stirring often, until bacon fat has rendered and shallots and bacon are both brown and crisp, about 8-10 minutes. Transfer with a slotted spoon to a plate lined with a paper towel. Reserve.
- 4 Preheat the broiler.
- 5 Add butter to the bacon drippings in the Oval Roaster and swirl over medium heat until foamy. Add leeks and mushrooms and season with salt. Cook over medium heat until leeks are soft and mushrooms release their juices, about 5 minutes. Stir in turkey stock and simmer for 2 minutes until slightly reduced. Fold in reserved green beans and stir together until warm throughout. Season with salt and pepper.
- 6 Crumble goat cheese over the vegetables and top with torn bread. Transfer Oval Roaster to the oven and broil until cheese begins to melt and croutons are golden brown and crispy, about 90 seconds. (Watch carefully so bread does not burn!)
- 7 Remove from broiler and garnish with reserved crispy bacon and shallots. Serve immediately.

## INGREDIENTS

1 lb french green beans (haricots verts), stems trimmed

2-3 thick slices good bread

1 tsp chopped thyme leaves

1 tbsp plus 1 tsp olive oil, divided

3/4 c finely diced bacon

1/2 c thinly sliced shallots

2 tbsp butter

1 cup thinly sliced leeks, washed well and dried

4 oz quartered shiitake mushrooms

4 oz quartered cremini mushrooms

1 cup turkey or chicken stock

2 oz fresh goat cheese

coarse kosher salt, to taste

freshly ground black pepper, to taste