



## GREEN BEAN CASSEROLE

### Ingredients

- 2 pounds fresh green beans, trimmed and halved
- 1 cup chicken stock
- 5 cloves garlic, minced
- 1 yellow onion, minced
- 8 oz button mushrooms, slices
- 16 oz shredded mozzarella
- 1 cup heavy cream
- ¼ cup River House Parmesan Herb

### Method

1. Clean and blanch green beans. Trim the ends of the green beans and cut in half. In a large pot boil water with a generous amount of salt. Prepare a strainer in the sink and a bowl of ice water. Once the water is rapidly boiling, add the green beans for 30 - 45 seconds and immediately strain and add to ice water. Once cool remove from ice water.
2. Saute & build sauce. In a large saucepan on medium high heat sauté the onion in neutral oil, once translucent add garlic and once fragrant drop the heat to low. Add mushrooms and stir occasionally until tender, season with salt + pepper. Slowly add cream and River House Parmesan Herb dressing, while continuously whisking add half of the chicken stock, you may not need all of it. Add the green beans and coat in all of the sauce, add more chicken stock if needed. Keep on low heat for 2 more minutes
3. Bake & Serve. In a greased 10 inch round or square pan add the warm beans and sauce, generously add the cheese on top and bake in a 375F oven until cheese is melted, about 10 - 15 minutes. Serve warm & enjoy!
6. To complete your experience, take the tray out of the oven and allow to cool slightly. Enjoy!