

## MORTON & BASSETT SPICES®

# Green Bean Casserole



- 2 pounds green beans, ends trimmed
- 2½ tablespoons unsalted butter
- 2 tablespoons flour
- 1 teaspoon Morton & Bassett Onion Powder
- 1 teaspoon Morton & Bassett Garlic Powder
- 1 teaspoon dijon mustard
- ¾ cup vegetable broth
- ¾ cup heavy cream
- ½ tablespoon Morton & Bassett Italian Herbs
- 3½ ounces of packaged crispy fried onions

Preheat oven to 375F. Bring a large pot of water to boil, add green beans and blanch them for 5 minutes, drain water and place green beans in a large baking dish (9x13). In a saucepan, melt butter, then add flour, onion powder, garlic powder and dijon mustard. Whisk and let simmer for 1 minute. Add vegetable broth, then heavy cream, Let simmer for 5 minutes, whisking every minute to thoroughly combine everything and heat evenly. Pour the sauce over the green beans, add Italian herbs and toss to coat everything. Bake for 10 minutes, Then stir the dish and cover in crispy fried onions, let bake for 5 more minutes, remove and serve.



[mortonbassett.com](http://mortonbassett.com)

