

Green Bean Casserole Stuffed Mushrooms

8-10 large mushrooms, rinsed and stems removed



For the filling:

10-12 green beans, trimmed
1 tablespoon butter
1 tablespoon flour
1/2 small clove of garlic, minced
1/4 cup chicken broth
1/4 cup heavy cream
1/4 teaspoon salt

For the onion topping:

1 small shallot, sliced thinly
1 tablespoon all purpose flour
Dash of salt and pepper
Dash of cayenne
1/4 cup milk
2 tablespoons vegetable oil

Preheat your oven to 350 degrees and spray a small sheet pan with cooking spray.

While your oven is preheating, make the onion topping. Place the sliced shallot in the milk and let sit for 10 minutes. Place the vegetable oil in a small skillet and heat on medium until smoking. In a small bowl, mix together the flour, salt, pepper, and cayenne. Remove the shallot slices from the milk and dredge them through the flour mixture. When the oil is hot, carefully place the floured shallot slices into the oil and let cook for about two minutes or until they are golden brown, turning the slices so they don't burn. Remove to a paper towel and let sit while you make everything else.

When your oven has preheated, place the mushrooms cap side down on the pan and bake for 20 minutes. Drain the liquid in the caps.

While the mushrooms are cooking, make the filling. Fill a medium saucepan with salted water and boil. Place in the green beans and cook for 5-6 minutes until bright green and crisp. Drain the green beans and plunge into a bowl filled with ice cold water to stop the cooking. Then cut the green beans into 1/4 inch pieces.

In the same saucepan, melt the butter and whisk in the flour and garlic. Stir and let

brown for one minute. Add in the chicken broth slowly while whisking and let cook for one minute. Then whisk in the cream. Let cook for about 2 minutes while stirring until the sauce has thickened. If it's too thick, you can add more broth. Season with 1/4 teaspoon salt and add more if needed to taste. Remove from heat and stir in the chopped green beans.

Place a spoonful of the green bean topping into each mushroom cap and top with some of the fried shallots. Serve immediately.

A She Makes and Bakes original

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