

## Green Bean Casserole

recipe by Jeff Baldwin

Prep Time: 30 minutes

Cook Time: 55 minutes

Yield: 6–8 servings

3 pounds green beans

Kosher salt and freshly ground pepper

3 Tb unsalted butter

1 loaf crusty Italian bread

3 Tb chopped fresh chives

3 Tb chopped fresh thyme leaves

1 Tb chopped fresh rosemary leaves

4 Tb freshly grated Parmesan

5 Tb extra-virgin olive oil

2 pounds mixed mushrooms (such as button, cremini, shiitake), sliced

2 shallots, sliced

1 C heavy cream

Bring a large pot of water to boil; add a big pinch of salt and the green beans. Cook for about 5 minutes, the beans should still be crisp; they will be cooked more in the oven. Drain them and set aside. Butter a baking dish large enough to hold the green beans with 1 Tb butter and set aside.

Heat the oven to 375 degrees F.

Tear the bread into 2-inch pieces, put them into a bowl, and add 1 Tb chives, 1 Tb thyme, 1 Tb rosemary, 2 Tb Parmesan, and 3 Tb olive oil. Stir well to coat and spread onto a baking sheet. Bake until the bread just starts to turn golden, about 10 minutes. Remove from the oven and set aside.

Meanwhile, melt the remaining butter and olive oil in a large skillet over medium heat. Add the mushrooms and shallots, season with salt and pepper, and cook until the mushrooms have released their liquid, about 10 minutes. Pour in the heavy cream, add the remaining thyme and chives, and cook for another 5 minutes. Add the green beans and stir well. Put the green bean mixture into the prepared baking dish, top with the croutons, and sprinkle on the remaining Parmesan. Bake until everything is hot and bubbling, about 20–25 minutes.