



2 pounds green beans, trimmed  
3 tbsp unsalted butter  
16oz baby portabella mushrooms, cleaned with stems removed and sliced  
3 cloves garlic, minced  
½ tsp salt  
⅛ tsp pepper  
3 tbsp all-purpose flour  
1 ½ cups chicken broth  
¾ cup heavy cream  
¾ cup milk  
1 6oz can fried onions  
2/3 cup fresh grated parmesan reggiano cheese

1. Preheat oven to 425°.
2. Bring 4 quarts water to boil in a large pot. Prepare a large bowl of ice water. Add ½ of beans and boil for 6 minutes. Drain beans in colander and immediately plunge into ice water. Remove from ice water and lay out on paper towel-lined baking sheet. Repeat with other half of beans.
3. Heat pot to medium-high heat and melt butter. Add mushrooms, garlic, ½ tsp salt and ⅛ tsp pepper. Cook until mushrooms are soft, about 6 minutes. Add flour and cook for 1 minute, stirring constantly. Stir in broth and bring to simmer, continue stirring. Add cream and milk, reduce heat to medium and simmer until sauce is thickened, about 12 minutes.
4. Place green beans in 9x13 inch baking dish. Add sauce to dish and coat green beans, tossing as needed. Mix in half of can of fried onions and 1/3 cup cheese.
5. Bake for 15 minutes. Top with rest of fried onions and cheese and bake for 5 more minutes or until top is golden brown.

