



Green Bean Casserole

Serves 4

Ingredients:

- 1 pound green beans, rinsed, trimmed, and cut to preferred size
- Kosher salt and black pepper, to taste
- 2 tablespoons vegan butter
- 1 medium shallot, minced
- 3 cloves garlic, minced
- 1 ½ cups mushrooms, finely chopped (Author prefers specialty mushrooms like oyster or shiitake.)
- 2 tablespoons all-purpose flour
- 1 teaspoon Better Than Bouillon organic seasoned vegetable base
- ¾ cup plant-based chicken-style broth
- 1 cup oat milk
- 1 ½ cups crispy fried onions

Instructions:

Heat oven to 400°F. Bring a large pot of water to a boil, and salt well to season the green beans. Add green beans. Cook for 5 minutes, and then drain and place in an ice-water bath to stop the cooking process. Drain and set aside.

To prepare the sauce, bring a large skillet to medium heat, and then add vegan butter, shallots, and garlic. Season with salt and pepper to taste, and stir. Cook for 2–3 minutes. Add the mushrooms, and season with a bit more salt and pepper. Cook for 3–4 minutes or until lightly browned.

Add flour and vegetable bouillon paste. Stir to coat. Cook for 1 minute, and then slowly fold in veggie stock, stirring to incorporate until lumps have dissipated.

Add oat milk, and stir again. Bring to a simmer, just below boiling, and then reduce heat to low. Cook for 5–7 minutes more or until desired consistency is reached, stirring occasionally to thicken. Taste and adjust seasoning as needed.

Remove from heat, and add the cooked green beans. Toss well to coat, and transfer to a 9-by-13-inch casserole dish.

Bake for 10 minutes, and then top with fried onions.

Return the dish to the oven, and bake for 5 more minutes or until warmed through and the top is bubbly and slightly browned. Serve and enjoy!