



# EASY VEGAN GREEN BEAN CASSEROLE

(recipe from [Delish](#))

**SERVINGS:** 4 **PREP:** 15 mins **TOTAL:** 1 hr 20 mins

## INGREDIENTS:

### For the Onion Topping

- ▷ 1 small onion, thinly sliced
- ▷ 1 **tbsp.** extra-virgin olive oil
- ▷ Kosher salt
- ▷ Freshly ground black pepper
- ▷ 3 **tbsp.** all-purpose flour
- ▷ 2 **tbsp.** Panko bread crumbs

### For the Green Beans

- ▷ 1 **lb.** green beans, trimmed
- ▷ 6 **tbsp.** extra-virgin olive oil, divided
- ▷ 2 medium shallots, finely chopped
- ▷ 8 **oz.** sliced mushrooms
- ▷ Kosher salt
- ▷ Freshly ground black pepper
- ▷ 2 cloves garlic, minced
- ▷ 1/4 **c.** all-purpose flour
- ▷ 3 **c.** almond milk
- ▷ 3 **tbsp.** all-purpose flour
- ▷ 2 **tbsp.** Panko bread crumbs



## DIRECTIONS:

1. Make onion topping: Preheat oven to broil on medium and line a medium baking sheet with aluminum foil. In a medium bowl, toss onion with olive oil and season with salt and pepper. Add flour and Panko and toss to coat onions.
2. Broil, tossing every 2 to 3 minutes, until onions are crisp and golden, about 6 to 8 minutes in total. Turn oven down to 375°.
3. Prepare an ice bath. In a large pot of boiling water, add green beans and cook until bright green, about 6 minutes. With a slotted spoon or tongs, quickly transfer green beans to ice bath to cool, then drain and transfer to a large bowl.

**Continued On Next Page**



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4. In a large ovenproof skillet over medium heat, heat 2 tablespoons olive oil.
5. Add shallots and cook, stirring occasionally until tender, about 5 minutes.
6. Add mushrooms and season with salt and pepper. Cook, stirring often, until mushrooms are golden, about 5 minutes more. Stir in garlic then transfer mixture to the bowl with the green beans.
7. Heat remaining 4 tablespoons of olive oil in the same skillet over medium heat. Whisk in flour and cook until golden, about 2 minutes. Gradually whisk in almond milk and bring to a simmer. Cook until thickened, about 4 minutes.
8. Remove from heat then add green bean mixture and toss until even combined. Transfer mixture to a medium casserole dish.
9. Bake until warmed through and bubbling around the edges, about 20 minutes. Top with “fried” onions and bake 5 minutes more.