



## Our Special Green Beans

This is a recipe that we typically serve on special occasions. It takes approximately 40 minutes to prepare and 15 minutes to cook.

### Ingredients

Recipe makes 1 - 11x7in baking dish

8 cups cut fresh green beans (about 2 pounds)  
1/2 lb sliced fresh mushrooms  
2 Tbsp butter  
2 Tbsp all purpose flour  
1 tsp dried minced onion  
1/2 tsp pepper  
1/2 c fat-free milk  
1 c reduced-fat sour cream  
1 tsp Worcestershire sauce  
1 1/2 cups shredded, reduced-fat Swiss cheese

### Topping

1/3 c slivered almonds  
1/3 c crushed cornflakes  
1 Tbsp butter, melted

### Directions

1. Clean beans, place in a Dutch oven; cover with water. Bring to a boil; cover and cook for 3-5 minutes or until crisp-tender. Drain and set aside.
2. In a large skillet, sauté mushrooms, in butter until tender. Stir in the flour, onion and pepper until blended. Gradually stir in milk. Bring to a boil; cook and stir for 1-2 minutes or until thickened. Remove from the heat, stir in sour cream and Worcestershire sauce. Stir in beans and cheese until blended.

3. Transfer to a greased 11-in x 7-in baking dish (dish will be full).  
Combine topping ingredients; sprinkle over casserole.
4. Bake, uncovered, at 400 for 12-16 minutes or until bubbly and heated through.

Enjoy!!!