



Festive Green Bean Casserole with Crispy Onions

My First Casserole Disaster

I made this casserole for the first time in 1978. I was so nervous. I forgot to plunge the beans in ice water. They turned a sad, gray color. My family ate it anyway. They are very kind. I still laugh at that.

That mistake taught me something important. The ice water step is not just busywork. It stops the cooking. It keeps your beans bright and crisp. This matters because we eat first with our eyes. A vibrant green dish just tastes happier, don't you think?

Why We Make This Every Year

This dish is about more than food. It is about the sound of the oven timer. It is about the smell that fills the whole house. Doesn't that smell amazing? It tells everyone that a special meal is coming.

Sharing this casserole connects us. It is a warm, creamy hug on a plate. I think that is why it became a classic. It feels like home. What is one dish that always says "celebration" to your family?

The Secret is in the Sizzle

Let's talk about the mushrooms. You must cook them until they sizzle. Wait for all their liquid to evaporate. This is a key step. It gives them a deep, rich flavor.

If you skip this, your sauce will be watery. We do not want a watery sauce. We want a cozy, thick blanket for our beans. *Fun fact: mushrooms are mostly water! Cooking them down concentrates their flavor.*

A Topping with a Crunch

The topping is my favorite part. It is buttery bread crumbs mixed with those crispy onions. The recipe says to pulse the bread. I like to do it by hand sometimes. It is a nice way to slow down.

That crunch on top is everything. It is a perfect contrast to the creamy beans below. This matters because texture makes food fun. Do you prefer the crunchy top or the creamy middle best?

Gathering at the Table

This casserole bakes fast. Only fifteen minutes. So you can pop it in just before everyone sits down. Serve it immediately. You want to hear those first spoons hit the crispy top.

That moment of sharing is the whole point. The work in the kitchen leads to this. Laughter and stories over a steaming dish. It is simple magic. What are you most looking forward to cooking and sharing soon?

Ingredients:

Ingredient	Amount	Notes
White sandwich bread	4 slices	Each slice torn into quarters for the topping
Unsalted butter	2 tablespoons + 3 tablespoons	Divided use: 2 tbsp softened for topping, 3 tbsp for sauce
Table salt	1/4 teaspoon + for cooking water	Plus additional for seasoning beans and to taste in sauce
Ground black pepper	1/8 teaspoon + 1/8 teaspoon	For topping and for seasoning mushrooms
Canned fried onions	3 cups (about 6 ounces)	For the topping
Green beans	2 pounds	Ends trimmed and halved
White button mushrooms	1 pound	Stems trimmed, wiped clean, broken into 1/2-inch pieces
Garlic cloves	3 medium	Minced or pressed (about 1 tablespoon)

Ingredient	Amount	Notes
Unbleached all-purpose flour	3 tablespoons	
Low-sodium chicken broth	1 1/2 cups	
Heavy cream	1 1/2 cups	



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Instructions

Step 1: First, let's make the crunchy topping. Tear your bread into pieces. Put them in the food processor with the soft butter, salt, and pepper. Pulse it about ten times. It should look like coarse crumbs. Toss these crumbs with the canned onions in a big bowl. Set it aside for later. This topping gets wonderfully golden.

See also [Toffee Coffee Cookie Christmas](#)

Step 2: Now, heat your oven to 425 degrees. Get a big bowl of ice water ready. Boil a huge pot of water with two tablespoons of salt. Add your green beans. Cook them for about 6 minutes until they are bright green. Drain them and immediately plunge them into the ice water. (This keeps them crisp and perfect!) Spread them on a towel to dry.

Step 3: Use that same empty pot. Melt the butter in it over medium-high heat. Add the mushrooms, garlic, salt, and pepper. Cook until the mushrooms are soft and all their liquid cooks away. This takes about 6 minutes. Stir in the flour and cook for 1 minute. It will look pasty. Can you guess what the flour does? Share below!

Step 4: Slowly stir in the chicken broth and the heavy cream. Bring it all to a simmer. Let it cook and thicken for about 12 minutes. Stir it now and then. You'll know it's ready when it coats the back of a spoon nicely. Give the sauce a little taste. Add more salt or pepper if you think it needs it.

Step 5: Stir your drained green beans into that creamy mushroom sauce. Pour everything into a 13x9 inch baking dish. Spread it out evenly. Sprinkle your bread and onion topping all over the top. Bake it

for 15 minutes. You'll know it's done when the top is golden and the sauce is bubbling at the edges. Serve it right away while it's hot and happy!

Creative Twists

My grandkids love when we change things up. Here are some fun ideas. **Add crispy bacon bits** to the topping for a smoky surprise. **Swap half the green beans** for sweet peas or chopped asparagus. **Use a sprinkle of smoked paprika** in the sauce for a warm, cozy flavor. Which one would you try first? Comment below!

See also Water Serpent Noel

Serving & Pairing Ideas

This casserole is a celebration on a plate. I love it with roasted turkey or a simple baked ham. A bright, citrusy salad on the side cuts the richness perfectly. For a drink, a crisp apple cider is wonderful. For the grown-ups, a glass of buttery chardonnay pairs nicely. Which would you choose tonight?

A Cozy Kitchen Memory

This recipe always reminds me of my sister, Mae. She insisted on making it every holiday. One year, she used a whole cup of pepper by mistake. We still laugh at that. The table was full of coughing and giggles. Now I measure spices carefully. Doesn't that smell amazing? Cooking is about more than food. It's about the stories we share. I hope this dish becomes part of your story, too.



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Keeping Your Casserole Cozy

Let's talk about keeping your casserole happy. Cool it completely after dinner. Then cover it tight and put it in the fridge. It will be good for three days. You can freeze it before baking for up to a month. Just thaw it in the fridge overnight first.

To reheat, add a splash of broth. Cover it with foil. Warm it in a 350-degree oven until bubbly. This keeps the topping from burning. I once reheated it without broth. The sauce got too thick! Adding liquid fixes that.

Batch cooking saves busy nights. Make the full casserole but use two smaller dishes. Bake one now, freeze one for later. Why does this matter? A ready meal brings peace on a hectic day. It feels like a gift from your past self. **Have you ever tried storing it this way? Share below!**

Simple Fixes for Common Hiccups

First, soggy green beans. The ice water bath is key. It stops the cooking fast. This keeps them crisp and bright green. I remember skipping this step once. My beans were mushy and sad.

Second, a sauce that's too thin. Cook it the full twelve minutes. Stir it often. It must thicken properly. This matters for a rich, creamy texture. A good sauce coats your beans perfectly.

Third, a pale or burnt topping. Your oven rack must be in the middle. Watch it closely near the end. Why does this matter? A golden, crispy top makes everyone smile. It's the best part! **Which of these**

problems have you run into before?

Your Quick Questions, Answered

Q: Can I make this gluten-free?

A: Yes! Use gluten-free bread for the crumbs. Use a gluten-free flour blend too.

Q: Can I make it ahead?

A: Absolutely. Assemble the dish the day before. Keep it covered in the fridge. Add ten minutes to the bake time.

See also Better Than Boxed Homemade Stuffing Mix

Q: What if I don't have mushrooms?

A: You can leave them out. The sauce will still be delicious. *Fun fact: This casserole was created in 1955 for a canned soup ad!*

Q: Can I make a smaller portion?

A: Sure. Just cut all the ingredients in half. Use an 8-inch square baking dish.

Q: Any optional tips?

A: A pinch of nutmeg in the sauce is lovely. It adds a little warmth.

Which tip will you try first?

From My Kitchen to Yours

I hope this recipe becomes a favorite in your home. It's a dish full of comfort and crunch. Making food for people is an act of love. I would love to hear about your cooking adventure.

Tell me all about it in the comments. **Have you tried this recipe?** Did

your family enjoy it? Your stories are my favorite thing to read. Thank you for cooking with me today.

Happy cooking!

—Elowen Thorn.



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Cooking Method:[Stovetop Baking](#)

Cuisine:[American](#)



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Courses:[Side](#)

Difficulty: **Beginner**



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Prep time: **30 minutes**

Cook time: **45 minutes**

Rest time:



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Total time: **1 hour 15 minutes**



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Servings: **8 servings**



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Calories: **320 kcal**

Best Season:**Summer**

Description

Classic Green Bean Casserole

Ingredients

- 4 slices white sandwich bread, each slice torn into quarters
- 2 tablespoons unsalted butter, softened
- 1/4 teaspoon table salt
- 1/8 teaspoon ground black pepper
- 3 cups canned fried onions (about 6 ounces)
- Table salt
- 2 pounds green beans, ends trimmed, and halved
- 3 tablespoons unsalted butter
- 1 pound white button mushrooms, stems trimmed, wiped clean, and broken into 1/2-inch pieces
- 3 medium cloves garlic, minced or pressed through garlic press (about 1 tablespoon)
- Ground black pepper
- 3 tablespoons unbleached all-purpose flour
- 1 1/2 cups low-sodium chicken broth
- 1 1/2 cups heavy cream

Instructions

1. For the topping: Pulse bread, butter, salt, and pepper in food processor until mixture resembles coarse crumbs, about ten 1-second pulses. Transfer to large bowl and toss with onions; set aside.
2. Adjust oven rack to middle position and heat oven to 425 degrees. Fill large bowl with ice water. Bring 4 quarts water to boil in large Dutch oven. Add 2 tablespoons salt and beans. Cook beans until bright green and crisp-tender, about 6 minutes. Drain beans in colander and plunge immediately into ice water to stop cooking. Spread beans on paper-towel-lined baking sheet to drain.

3. Add butter to now-empty Dutch oven and melt over medium-high heat until foaming subsides. Add mushrooms, garlic, 3/4 teaspoon salt, and 1/8 teaspoon pepper; cook until mushrooms release moisture and liquid evaporates, about 6 minutes. Add flour and cook for 1 minute, stirring constantly. Stir in broth and bring to simmer, stirring constantly. Add cream, reduce heat to medium, and simmer until sauce is thickened and reduced to 3 1/2 cups, about 12 minutes. Season with salt and pepper to taste.
4. Add green beans to sauce and stir until evenly coated. Arrange in even layer in 3-quart (or 13 by 9-inch) baking dish. Sprinkle with topping and bake until top is golden brown and sauce is bubbling around edges, about 15 minutes. Serve immediately.

Notes

For a vegetarian version, substitute the chicken broth with vegetable broth.

Keywords:Green Bean Casserole, Thanksgiving, Holiday, Side Dish