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The Sizzle and Aroma That Started It All

The first time I made this casserole, the kitchen smelled like buttery mushrooms and crispy onions. It reminded me of my grandma's holiday table—warm, welcoming, full of love. **Ever wondered how you could turn Fresh Green Bean Casserole from Scratch into something unforgettable?** For me, it's the crunch of fried onions meeting creamy sauce. That contrast makes every bite exciting. Try it, and you'll see why this dish steals the show.

My First Casserole Chaos

My first attempt ended with a sauce too thick—like glue! I forgot to stir while simmering. But guess what? My family still devoured it. **Home cooking isn't about perfection. It's about the joy of sharing.** Now I laugh at that messy start. It taught me to relax and enjoy the process. What's your funniest kitchen fail? Share below!

Why This Dish Shines

- The mushrooms add earthy depth, balancing the bright green beans. -



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Fried onions give a salty crunch against the silky sauce. **Which flavor combo surprises you most?** Is it the creamy-meets-crispy or the garlicky mushrooms? Vote with a comment! This dish proves simple ingredients can wow.

A Slice of Casserole History

This dish became famous in 1950s America, thanks to canned soup ads. But scratch-made versions like ours honor fresh, real food. *Did you know green beans are actually immature pods?* They're picked young for that tender snap. Whether for holidays or



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weeknights, this casserole brings people together. What's your favorite food tradition? Tell me in the comments!

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Ingredients:

Ingredient	Amount	Notes
Fresh green beans	2 pounds	Washed, trimmed, and cut into 1" – 1-½" pieces
Water	As needed	For cooking green beans and for the ice bath
Ice	As needed	For the ice bath for the green beans



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Ingredient	Amount	Notes
Fresh, sliced mushrooms	8 ounces	Washed and stems removed (white button, baby bellas, cremini, etc.)
Salt	1 teaspoon	
Pepper	$\frac{1}{2}$ teaspoon	
Garlic	2 cloves	Minced (~1 teaspoon jarred minced garlic)
All-purpose flour	$\frac{1}{4}$ cup	



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Ingredient	Amount	Notes
Vegetable (or chicken) broth	2 cups	
Heavy cream	1 cup	
Fried onions (like French's)	6 ounces	

How to Make Fresh Green Bean Casserole from Scratch

Step 1

See also Cheesy Chicken Taco Rice Skillet

Prep your tools first. Grease a 9×13 dish and set it aside. Fill a bowl with ice water for the beans. Preheat the oven to



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375°F if baking now. **Step 2** Blanch the green beans in boiling water. Cook until bright green and just tender. This keeps them crisp. Don't overcook—they'll soften more later. **Step 3** Plunge the beans into the ice bath. This stops cooking and locks in color. Drain well after 1-2 minutes. (Hard-learned tip: Skip this, and your beans turn mushy.) **Step 4** Cook mushrooms in butter with salt and pepper. Stir until browned and liquid evaporates. Add garlic for 30 seconds—smell that goodness? **What's the best mushroom type for this dish? Share below!** **Cook Time:** 1 hour **Total Time:** 1 hour 15 minutes **Yield:** 10 servings **Category:** Side Dish, Holiday



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3 Fun Twists on Classic Green Bean Casserole

Spicy Kick Add a pinch of cayenne or diced jalapeños to the sauce. Heat lovers will cheer. **Cheesy Comfort** Stir in ½ cup shredded cheddar before baking. Melty, gooey perfection. **Bacon Lover's** Crumble cooked bacon into the mix. Because everything's better with bacon. **Which twist would you try? Vote in the comments!**

Serving Ideas for Your



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Crowd-Pleasing Casserole

Pair with roasted turkey or glazed ham for a feast. Add mashed potatoes for extra comfort. Drink pairings: Try crisp apple cider (non-alcoholic) or a buttery chardonnay (adults only). **Which would you choose tonight?**

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Keep It Fresh or Freeze for Later

Store leftover casserole in the fridge for up to 3 days. Cover it tight with foil or plastic wrap. Reheat in the oven at 350°F until warm, about 15 minutes. Freeze before baking for best results—just thaw overnight in the fridge. *Fun fact*: Blanching green beans keeps them crisp-tender even after freezing. Batch-cook the sauce and beans ahead, then assemble day-of. Who else loves a make-ahead meal?



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Share your tricks below!

See also Cheesy Chicken Ham Bake

Fix Common Casserole Hiccups

Sauce too thin? Simmer it longer or add a sprinkle of flour. Mushrooms soggy? Cook them until all liquid evaporates. Fried onions burning? Tent foil over the dish last 10 minutes. Why this matters: Texture makes or breaks this dish. My neighbor once skipped the ice bath—her beans turned mushy. Ever had a kitchen fail turn into a win? Tell us!

Your Questions, Answered

Q: Can I make this gluten-free? A: Swap flour for cornstarch or gluten-free blend. Use GF fried onions. **Q: How far ahead can I prep?** A: Assemble everything 1 day ahead. Add topping just before baking. **Q: Can I use frozen green beans?** A: Yes, but thaw and pat dry first. Fresh tastes better, though. **Q: What's a lighter cream swap?** A: Half-and-half works, but sauce will be thinner. **Q: Can I halve the recipe?** A: Yes! Use an 8×8 dish and bake 15-20 minutes.



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Let's Dish Together

This casserole reminds me of cozy potlucks with friends. Why this matters: Food tastes better when shared. Tag **@SavoryDiscovery** on Pinterest with your creations. Did you try a twist? I'd love to hear! Happy cooking! —Elowen Thorn.