

## Green Bean Casserole

5 tbs. unsalted butter  
½ medium yellow onion, diced  
1 lb. baby bella mushrooms, sliced (white button work, too)  
12 oz. – 1 lb. fresh green beans, ends trimmed and cut into 1” pieces  
4 cups (1 quart) chicken stock  
2 (11-oz.) cans cream of mushroom soup  
1 (6-oz.) can French-fried onion rings  
¼ tsp. Kosher salt  
1/8 tsp. freshly ground black pepper  
¼ tsp. garlic powder  
¼ lb. Gruyere cheese, shredded (Swiss works, too)

Preheat the oven to 350 degrees.

Melt the butter in a large skillet. Sauté the onions and mushrooms in the butter until softened (about 8 minutes).

Meanwhile, boil the green beans in the chicken stock for 10 minutes. Drain, rinse with cold water, and set aside.

In a large bowl, combine the onions, mushrooms, green beans, mushroom soup, onion rings, and seasonings. Stir well. Add in half of the Gruyere cheese; stir to combine.

Pour into a casserole dish sprayed with cooking spray. Top with remaining Gruyere cheese. Bake, uncovered, for 30 minutes. Let rest 5 minutes before serving.



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