



GREEN BEAN CASSEROLE

QimiQ BENEFITS

- Bake stable and deep freeze stable
- Binds with fluid - no separation of ingredients
- Creamy indulgent taste with less fat



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easy

INGREDIENTS FOR 1240 G

300 g	QimiQ Cream Base
25 g	Butter
120 g	Spanish onion(s), diced
120 g	Mushrooms, sliced
100 g	Chicken stock
300 g	White Toque string beans, fresh or frozen, thawed
60 g	Spanish onion(s), sliced
30 g	Piquillo pepper , diced
	Salt and pepper, to taste
200 g	Cabot Cheddar Cheese sharp, grated

METHOD

1. Preheat the oven to 350° F/175° C.
2. Melt butter in saute pan, saute onions and mushrooms till slightly colored, let cool.
3. Mix together chicken stock, QimiQ Sauce Base, mushroom - onion mixture, green beans, 1/2 of the fried onions, piquillo peppers, salt and pepper.
4. Place mixture in a greased ovenproof casserole dish and bake for 20 minutes. Top with cheddar, bake for additional 10 minutes till desired color is achieved.
5. Top with the remaining fried onions.