Creamy Green Bean & Golden Onion Bake

Ingredients

- 2 1/2 pounds green beans, trimmed and each cut diagonally in thirds
- 1 Tbsp olive oil
- 2 medium onions, each cut into quarters and thinly sliced
- 1 Tbsp margarine or butter
- 2 medium celery stalks, finely chopped
- 1 package (12 ounces) sliced mushrooms
- 1 can (14 1/2 ounces) chicken broth (1 3/4 cups)
- 1 cup nonfat (skim) milk
- 2 Tbsp cornstarch
- 3/4 tsp salt
- 1/4 tsp dried thyme
- 1/8 tsp ground black pepper

Instructions

1. In 5- to 6-quart saucepot, heat 3 quarts water to boiling. Add green beans and cook 10 minutes or until tender. Drain beans; return to saucepot.
2. Meanwhile, in nonstick 12-inch skillet, heat oil over medium heat until hot. Add onions and cook, covered, 20 minutes or until tender and golden, stirring occasionally. Transfer onions to small bowl; set aside.
3. In same skillet, melt margarine over medium-high heat. Add celery and cook 5 minutes, stirring occasionally. Add mushrooms and cook 13 to 15 minutes or until tender and golden, stirring occasionally.
4. In medium bowl, whisk broth, milk, cornstarch, salt, thyme, and pepper until blended. Stir cornstarch mixture into vegetables in skillet and heat to boiling. Boil 1 minute, stirring.
5. Add mushroom sauce and half of caramelized onions to beans in saucepot and toss until evenly mixed. Transfer mixture to shallow 2 1/2-quart glass or ceramic baking dish; scatter remaining onions on top. If not bak- [recipe card ends here]

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- 2½ pounds green beans, trimmed and each cut diagonally in thirds
- 1 tablespoon olive oil
- 2 medium onions, each cut into quarters and thinly sliced
- 1 tablespoon margarine or butter
- 2 medium celery stalks, finely chopped
- 1 package (12 ounces) sliced mushrooms
- 1 can (14½ ounces) chicken broth (1¾ cups)
- 1 cup nonfat (skim) milk
- 2 tablespoons cornstarch
- ¾ teaspoon salt
- ¼ teaspoon dried thyme
- ⅛ teaspoon ground black pepper

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other side

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3. In same skillet, melt margarine over medium-high heat. Add celery and cook 5 minutes, stirring occasionally. Add mushrooms and cook 13 to 15 minutes or until tender and golden, stirring occasionally.

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