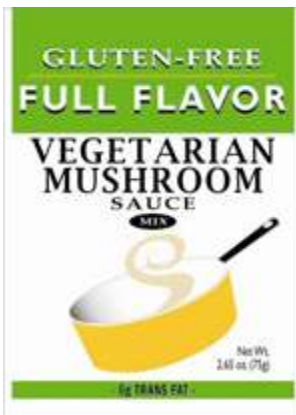


FULL FLAVOR FOODS



GOURMET GREEN BEAN & MUSHROOM CASSEROLE



- 1 package of Vegetarian Mushroom Sauce Mix
- 1 C. Shitake Mushrooms, sliced
- 7 oz. Crimini Mushrooms, sliced
- 3 Shallots, chopped
- 1 clove garlic, minced
- 6 Tbsp Butter
- Salt & pepper, to taste
- 16 oz. (2 C.) green beans, fresh
- Parmesan Cheese
- Almonds (garnish)

Brush, rinse and slice 1 C. Shitake mushrooms and 7 oz. Crimini mushrooms. Set aside. In a large skillet: Sauté 3 shallots (chopped) and 1 clove Garlic (minced) in 3 Tbsp. butter until transparent (about 2-3 minutes). Add 3 more Tbsp butter and all sliced mushrooms. Sauté until juices form and mushrooms soften (about 10 minutes). Season with salt & pepper to taste. (Note: the above can be prepared the day before and kept refrigerated). Set oven at 350°F. Prepare 1 package of **Vegetarian Mushroom Sauce Mix** as directed. In a casserole dish, arrange 16 oz. (2 C.) fresh, cut green beans and cooked mushrooms. Stir in the prepared Mushroom sauce, spread evenly in dish, cover dish and bake in oven for about 15 minutes (until bubbling). Add Parmesan cheese (stir in ½ then sprinkle ½ on top) and garnish with almonds. Bake an additional 5-10 minutes, until almonds and cheese are slightly browned.

Makes approximately 4 – 6 oz. servings.