

This plant-based version of classic green bean casserole is the perfect holiday side dish.

INGREDIENTS

serves 6-8

2 lb green beans
(fresh or frozen)
2 yellow onions, thinly
sliced
1 lb cremini mushrooms
4 cloves garlic, minced
1 cup raw cashews
(soaked if you don't have a
high-speed blender)
3 cup water
2 cup vegetable broth
([I make my own](#))
6 oz fried onions
(I use Trader Joe's)
salt & pepper
olive oil

DIRECTIONS

Preheat oven to 350F.

Steam the green beans until tender, 5-10 min if fresh, 15-20 min if frozen.
Put in baking dish.

In pan on medium heat, cook onions with some olive oil and a pinch of salt
until softened, about 10 minutes. Add to baking dish.

In the same pan, on high heat, sauté mushrooms until browned, about
8-10 minutes. Add garlic, stir until fragrant, about 1 minute. Season with
salt and pepper, and add to baking dish.

Blend cashews with water and broth. Pour blended mixture in a saucepan,
and heat on medium heat. Stir constantly until thickened. Pour in baking
dish and stir to combine.

Bake in oven for 30 minutes.
Top with fried onions and bake for 5 more minutes.