CASSEROLE INGREDIENTS:
- 2 pounds fresh green beans, trimmed and cut into bite-sized pieces
- mushroom sauce (see below)
- crispy onion topping (see below)

CRISPY ONION TOPPING INGREDIENTS:
- 1 Tablespoon olive oil or butter, divided
- 1 medium onion, peeled, quartered and thinly sliced
- 1/2 cup Panko breadcrumbs
- 1/4 cup freshly grated Parmesan cheese
- 1/4 teaspoon salt

TO MAKE THE CASSEROLE:
Begin by preparing the onion topping. Then make the mushroom sauce. While those are cooking, preheat oven to 375 degrees and bring a large stockpot of water to a boil. Add the green beans and boil for 3-5 minutes, or until they reach your desired level of doneness. Drain the green beans, then transfer them to the bowl of ice water and stir them in. Stopping the cooking process. When the mushroom sauce is ready, transfer the green beans into the pan with the sauce and toss until combined. Pour the green bean mixture into a baking dish that has been greased. Then sprinkle the onion topping evenly on top. Bake for 25 minutes. Serve warm.

TO MAKE THE MUSHROOM SAUCE:
In the same sauté pan that you used to cook the onion and Panko, heat butter in a large sauté pan over medium-high heat until melted. (Or if using olive oil, heat until it is shimmering.) Add mushrooms and sauté for 3-5 minutes until they are soft and cooked, stirring occasionally. Add the garlic and sauté for an additional 1-2 minutes until fragrant, stirring occasionally. Sprinkle with flour, and stir to combine. Sauté for an additional minute to cook the flour, stirring occasionally. Slowly add chicken broth, whisking to combine until smooth. Whisk in milk, and bring the mixture to a simmer. Let cook for an additional minute until thickened, then stir in Parmesan cheese, salt and pepper until the cheese is melted. Reduce heat to low until the sauce is ready to be tossed with the green beans.

(*If the sauce seems too thick, you can add in an extra 1/2 cup of milk. If the sauce is too thin, you can add an extra 1/4 cup of Parmesan cheese.)