Deb’s Lighter Green Bean Casserole

Serves 6-8

2 pounds whole steam in the bag fresh green beans, cooked according to the package

1 tablespoon extra-virgin olive oil

1 medium sweet onion sliced thin

2 tablespoon butter

1 pound cremini or button mushrooms trimmed and sliced thin

1 teaspoon sea salt

½ teaspoon freshly ground pepper

1 teaspoon fresh tarragon leaves chopped

½ cup white wine or sherry

½ cup chicken stock

1 cup heavy cream

2 cups fried onions, canned or fresh

Preheat oven to 400 degrees.

Cook the steam in a bag green beans according to the instructions.

Preheat a large skillet or braiser pan over medium heat for 3 minutes.

Add the oil to the pan and heat for several minutes.

Add the onion to the pan and cook till tender, about 5 minutes.

Add the butter and, melt then add the mushrooms to the pan.

Season the mushrooms with salt and pepper and cook for 5 minutes.

Add the tarragon to the mushrooms with the wine and cook for 2 minutes.

Add the stock and cream to the pan and taste for additional salt or pepper.

Top with onions and place in the oven for 10 minutes or till onions are golden brown.