

Green Beans and Mushrooms With Crispy Shallots

Kendra Vaculin, bonappetit 11-21

“The conundrum is as old as Thanksgiving itself: You want to make a green bean casserole, but there’s absolutely no space in the oven to bake one off on the big day. This buttery stir-fry features all the earthy mushrooms and crispy shallots you’d expect from the classic dish but is done entirely on the stovetop. For less to do on Thanksgiving day, blanch the green beans the day before and store them in the fridge until you’re ready to go.”



Ingredients

1 ½ lb. green beans, trimmed

1 ½ tsp. Diamond Crystal or 1 tsp. Morton kosher salt, plus more

1/3 cup vegetable oil

3 large shallots, thickly sliced

1 lb. mushrooms (oyster, shiitake, or maitake), tough stems removed, torn into large pieces

4 Tbsp. unsalted butter

2 Tbsp. sherry vinegar or red wine vinegar

Freshly ground black pepper

2 oz. Parmesan, finely grated

Preparation

1. Cook green beans in a medium pot of boiling salted water until bright green, about 2 minutes. Drain and rinse beans under cold water to stop them from cooking more. Set aside.
2. Heat oil in a large skillet over medium-high heat. Cook shallots, stirring occasionally, until browned, frizzled and crisp, 6-8 minutes. Using a slotted spoon, transfer to paper towels to drain, and immediately season with salt. Set aside for serving.
3. Add mushrooms to same skillet and toss to coat with oil. Cook stirring occasionally, until softened, about 4 minutes. Season with salt and cook, stirring occasionally, until starting to brown, about 4 minutes. Reduce heat to medium and add butter, reserved green beans, and 1 ½ tsp. Diamond Crystal or 1 tsp. Morton kosher salt. Cook, tossing often and spooning foaming butter over vegetables, until butter darkens slightly and smells nutty, about 5 minutes. Add vinegar and season generously with pepper. Cook, stirring often, 1 minute.
4. Transfer beans and mushrooms to a platter and spoon any sauce in pan over the vegetables. Top with Parmesan and reserved crispy shallots.