

Spicy Green Bean Casserole!

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It's the dish everyone expects on the holidays, but they won't expect this super saucy spin on it. This green bean casserole spices things up using our infamous HEAT Bitchin' Sauce to add a delish creamy burn that you won't be able to stop eating. Make your friends and fam go nuts with this Bitchin' Green Bean Casserole!

Serves:

8

Prep Time:

20

Cook Time:

25-30

Calories:

250

Ingredients

Measurement	Ingredient
1 cup	Bitchin' Sauce Heat Flavor
2 lbs (~4 medium)	Onions
3 cloves	Garlic
2 lbs	Green Beans
1 cup	Panko Bread Crumbs
1 lbs	Mushrooms
1/4 cup	All-Purpose Flour
1/2 stick	Vegan Butter
2 cups	Unsweetened Almond Milk
2 medium	Jalapeno Peppers
1 box	Crispy Fried Onions
To taste:	Salt and Pepper

Method

1. Preheat and Prepare: Preheat your oven to 375°F (190°C). Lightly grease a 9x13-inch baking dish or large cast iron pan.

2. Cook the Green Beans: Bring a large pot of salted water to a boil. Blanch the green beans for 4-5 minutes, then transfer them to an ice bath to stop cooking. Drain and set aside.

3. Sauté the Vegetables: In a large skillet, heat 2 tablespoons of olive oil over medium heat. Add the onions cooking until softened, about 5 minutes. Stir in the mushrooms, add garlic and spices. Cook until the mushrooms are tender and have released their liquid, about 8-10 minutes.

4. Add the Bitchin' Sauce: Cover the onions and mushrooms in Bitchin' Sauce. Add sliced Jalapenos on top of sauce.
5. Make the Rue: Melt vegan butter in a saucepan, sprinkle the flour into the pan, and stir to combine. Gradually whisk in the almond milk, and add pepper. Bring to a simmer and cook until the sauce thickens about 5 minutes.
6. Assemble the Casserole: Layer the green beans in the prepared baking dish or skillet with onions and Bitchin' Sauce. Pour the rue over the top, ensuring the beans are evenly coated.
7. Add Topping: Spread Crispy Fried Onions and Panko Bread Crumbs over the top of the casserole.
8. Bake: Bake in the preheated oven for 25-30 minutes, or until the topping is golden brown and the casserole is bubbling around the edges.
9. Serve and Enjoy: Let the casserole rest for 5 minutes before serving. Enjoy as a flavorful side dish or a hearty main course!