



PACIFIC COAST  
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ASSOCIATION

PCFMA.ORG

## WINE & CHEESE GREEN BEANS WITH MUSHROOMS & ONIONS



A very fresh and tasty twist on the old green bean casserole favorite!



01 HR 05 MINS



Serves 6 to 8



Featuring

[J&M Farms](#)  
[Cheng & Susan Farm](#)  
[Swank Farms Produce](#)  
[Three Brothers](#)

## INGREDIENTS

- 1 large, sweet onion cut into 1/2-inch wedges
- 4 tablespoons butter
- 2 tablespoons extra virgin olive oil
- 4 cups white wine
- 2 pounds fresh green beans, trimmed
- 8 ounces Portobello, Crimini, or Button mushrooms, cut into bite-sized pieces
- 1 tablespoon soy sauce
- 2 teaspoons balsamic vinegar
- 1 teaspoon salt
- 6 ounces goat cheese, softened, or cream cheese, softened
- 2 to 3 tablespoons milk

## METHOD

In a large skillet, cook onions, covered, in 4 tablespoons melted butter over medium-low heat for 13 to 15 minutes. Uncover and deglaze with white wine. Cook and stir over medium-high heat for 3 to 5 minutes or until onions are golden and caramelized. Set aside.

Preheat oven to 400°F. In a large pot cook green beans, covered, in 2 inches of boiling water for 1 minute. Drain. In a 3-quart baking dish combine green beans and mushrooms. Combine olive oil, soy sauce, balsamic vinegar, and salt. Pour over vegetables, tossing to coat. Roast in oven for 15 to 20 minutes, stirring once, until crisp and tender.

Meanwhile, in a medium mixing bowl beat together cheese and milk with a fork or whisk, until the consistency is smooth and uniform. Spoon cheese on top of vegetables in lengthwise mounds along center of baking dish. Top with caramelized onions. Return to oven and heat 5 to 8 minutes or until cheese and onions are heated thoroughly. Serve warm and enjoy!