

# Green Bean Casserole Galette

Yield: 10 min  
Total Time: 105 min

Recipe from: <https://www.recipeschoose.com/recipes/french-green-bean-casserole-recipe-thanksgiving-pioneer-woman>

## Ingredients:

- 3 cups all purpose flour plus more for rolling
- 1 1/4 teaspoons kosher salt
- 1 teaspoon granulated sugar
- 1 1/2 sticks unsalted butter chilled and cubed
- 1 large egg beaten
- 1 stick unsalted butter
- 1 sweet onion medium, thinly sliced
- 1 1/2 pounds mixed mushrooms
- 5 garlic cloves thinly sliced
- kosher salt
- freshly ground black pepper
- 1 cup heavy cream
- 2 sprigs fresh thyme plus leaves for garnish
- 1 sprig fresh rosemary
- 1 pound green beans trimmed
- 1 teaspoon lemon zest plus more for garnish
- 1 shallot thinly sliced into rings
- 2 tablespoons all purpose flour
- 1 pinch kosher salt
- vegetable oil for frying

## Nutrition:

1. Calories: 520 calories
2. Carbohydrate: 41 grams
3. Cholesterol: 120 milligrams
4. Fat: 36 grams
5. Fiber: 4 grams
6. Protein: 9 grams

7. SaturatedFat: 21 grams
  8. Sodium: 440 milligrams
  9. Sugar: 5 grams
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