

INGREDIENTS FOR 6 SERVINGS



Chardonnay



Pale Ale

- 24 Ounces Frozen Cut Green Beans
- 1 ½ Cups Panko Style Bread Crumbs
- ½ Cup Darigold® Butter, divided
- ½ Cup Grated Parmesan Cheese
- 1 Large Shallot, Diced
- 2 Tablespoons Flour
- 1 Cup Chicken Broth
- ½ Teaspoon Black Pepper
- ¼ Teaspoon Salt
- ½ Teaspoon Cayenne Pepper
- 1 Cup Darigold® Sour Cream



PREPARATION

Preheat oven to 400°. Prepare your shallow rectangle baking pan with cooking spray and set aside. Cook green beans according to package instructions and set aside.

In a saucepan, melt ¼ cup of butter. Add shallot to the melted butter and cook for 4-6 minutes or until tender. Sprinkle flour into cooked shallots and cook for 3 minutes, stirring constantly. Whisk in the broth gradually, and bring to a boil. Remove from heat and add the black pepper, salt, cayenne and sour cream. Stir in the green beans and then spoon mixture into the baking dish.

Melt the remaining butter in the microwave and add to the panko and parmesan cheese. Sprinkle the prepared panko and cheese over the green beans. Bake uncovered 20-25 minutes or until the topping is golden brown.