

Slow Cooker Green Bean Casserole

by Addie Gundry for the [RecipeLion.com](https://www.recipeLion.com)
Test Kitchen

Serves: 6

Preparation Time: 10 minutes

Slow Cooker Time: Low for 4 hours

Ingredients

- 1 pound fresh green beans, cut into 2-inch pieces
 - 5 tablespoons unsalted butter
 - 3 tablespoons all-purpose flour
 - ½ cup chicken broth
 - ½ cup whole milk
 - ¼ cup half-and-half (or an additional ¼ cup whole milk)
 - 6 ounces cremini mushrooms, stemmed and sliced
 - ½ teaspoon kosher salt
 - ¼ teaspoon freshly ground black pepper
 - ½ cup finely grated Parmesan cheese
 - 1 (2.8-ounce) container French fried onions
 - ½ cup panko bread crumbs
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Instructions

1. Coat the insert of a 6-quart slow cooker with cooking spray.
2. Put the green beans in the slow cooker.
3. In a small saucepan, melt 3 tablespoons of the butter over medium heat. Add the flour and whisk until the flour has been absorbed and the mixture turns light yellow with large dry bubbles. Add the broth, milk, and half-and-half and cook, whisking, until the sauce is thick and coats the back of a spoon, about 3 minutes.
4. In a medium skillet, melt 1 tablespoon of the butter over medium-high heat. Add the mushrooms and the salt and pepper and cook, stirring frequently, until they have exuded their liquids and begin to brown, 3 to 5 minutes. Remove from the heat.
5. Stir the Parmesan into the broth mixture and then stir in the mushrooms. Add 1 cup of the fried onions. Pour into the slow cooker and stir until the beans are coated. Cover and cook for 4 hours on Low.
6. When ready to serve, melt the remaining 1 tablespoon butter in a microwavable bowl, stir in the panko until mixture resembles wet sand, and add the remaining fried onions. Spoon the topping over the cooked beans just before serving.

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