

Gluten Free Green Bean Casserole

Ingredients

Casserole

Cooking spray

4 Laughing Cow, LIGHT French Onion cheese wedges

1 tablespoon olive oil

½ onion, finely diced

1 teaspoon butter

8 ounces sliced mushrooms, diced

¼ teaspoon salt (optional)

¼ teaspoon ground black pepper

½ cup gluten-free chicken broth

2 teaspoons corn starch

2 teaspoons cold water

¼ cup 1% milk

2 -14.5 cans no-salt added, cut green beans, drained

Corn Flake Topping

1 cup gluten-free corn flakes, crushed

1 23 tablespoon butter, melted

Directions

1. Preheat oven to 400 degrees. Spray a 1.5 quart baking dish with cooking spray.
2. Heat Laughing Cow cheese wedges in microwave for 30 seconds, stir. Set aside.
3. In a large sauté pan, heat oil over medium heat. Add onions and sauté 2-3 minutes.
4. Add margarine to pan and melt. Add mushrooms, salt and pepper and cook for 4-5 minutes. Pour chicken broth into pan and simmer for 1 minute.
5. In a small bowl, mix together corn starch and water; add to chicken broth and stir for 1 minute.
6. Add melted Laughing Cow cheese to pan and mix well. Add milk to pan; stir to incorporate. Cook additional 2-3 minutes until thick.
7. Remove from heat and stir in green beans. Pour green bean mixture into baking dish.
8. In a small bowl prepare corn flake topping by, mixing together corn flakes and margarine. Spread corn flake mixture on top of green beans. Bake 15-20 minutes.