

# **Green Bean Shiitake Casserole (Vegan/Gluten-Free)**

**Prep time:**

10 minutes

**Cooking time:**

60 minutes

**Yields:**

10 people

**Ingredients:**

1 cup shiitake mushrooms, sliced  
1 tbsp. garlic, minced  
1 cup vegetable stock  
1 cup water  
2 pound fresh green beans, cut in half and ends trimmed  
1/2 cup corn starch mixed with 1/2 cup cold water (slurry)  
salt and pepper to taste  
For the topping:  
1 small yellow onion, thinly sliced  
1/2 cup nutritional yeast  
salt and pepper  
1/4 cup Extra Virgin Olive Oil

**Directions:**

Combine first five ingredients in a large pot and bring to a boil. Add green beans and cook until slightly soft. Add slurry and allow to thicken. Season with salt and pepper. Spread into greased 9x13 casserole dish.

**For the topping:**

Combine all ingredients in a mixing bowl and sprinkle over casserole. Bake at 400° for 20-25 minutes or until golden brown.