

White Truffle Green Bean Casserole

Servings: 8



8 cups green beans (cut and cooked, but still firm)
2 cups mushrooms, sliced
1/2 cup onions, chopped
1 cup whole milk
1 1/2 cups heavy cream
3 tsp. soy sauce
2 tbsp. **QCOM White Truffle Oil**
1 cup Parmesan cheese, grated
1 tbsp. **QCOM Tuscan Estate Extra Virgin Olive Oil**
salt to taste

Heat QCOM extra virgin olive oil in medium sauté pan over med-high heat and add mushrooms and onion. Sauté 2-3 minutes, then add cream, milk and soy sauce. Add green beans and toss to coat. Salt and pepper to taste. Place into casserole dish and top with Parmesan cheese. Bake for 25 minutes or until bubbling. Drizzle with QCOM White Truffle Oil before serving.

Wine Pairing: Pinot Grigio

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