**GREEN BEAN CASSEROLE WITH ALMONDS**

Shared by Annette Box

2 pounds uncooked string beans, ends trimmed

(got a 2 pound bag of uncooked already trimmed green beans at Costco)

1 1/2 pounds fresh Shitake mushrooms, tough stems discarded, thinly sliced.

(I used 1 pound of baby bella thinly sliced)

4 large uncooked shallots

1 1/2 tablespoons olive oil

1 teaspoon kosher salt

1/3 cup crème fraiche

(I had never heard of this or seen it, but I got it at Trader Joe's and I think they probably have at Hy-vee (or you can google how to make it)

1/3 cup sliced almonds lightly toasted

Preheat Oven to 425

Place green beans, mushrooms and shallots in a large bowl.  Drizzle with oil and sprinkle with salt and mix together well.  Spread Vegetables out in an even layer in pan (I used two cookie sheets)

Roast vegetables until they are softened and browned in spots stirring them once or twice for about 30 minutes.   I transferred them to a 9x13 baking dish.

Dollop crème fraiche on top of vegetables and mix well to combine.

Sprinkle almonds on top and serve.