

## Green Bean Chicken Casserole

4 cups snapped 1" length green beans  
14 ounces mushrooms, sliced  
9 tablespoons butter, divided  
Salt  
Black pepper  
1 (5-ounce) can sliced water chestnut, drained and roughly chopped  
2 (10-ounce) cans chicken breasts, drained  
6 tablespoons flour  
2 1/4 cups chicken broth  
3/4 cup milk  
1/2 teaspoon onion powder  
1/2 teaspoon dry mustard  
2 dashes cayenne pepper  
1 cup finely grated parmesan cheese  
1 cup panko breadcrumbs

Place green beans in a microwave safe bowl with a little water and cook on HIGH for about 6 minutes or just until tender. Meanwhile, in a large skillet, melt 2 tablespoons butter on medium high heat. Add mushrooms and little sprinkle of salt and pepper and cook until browned and liquid is evaporated. In a large bowl, combine drained beans, mushrooms, water chestnuts and chicken. In large skillet, melt 6 tablespoons butter. Add flour and cook for a minute. Add chicken broth and milk. Whisking well. Add onion powder, dry mustard and cayenne. Cook and stir until thickened. Add Parmesan cheese and whisk until melted. Season with salt and pepper. Pour sauce over mixture in bowl and stir well. Pour into a greased 9"x13" pan. Melt remaining tablespoon of butter and toss with crumbs. Pour over the top of the casserole and bake at 350 degrees for 30-40 minutes or until bubbly and crumbs are browned.