



Green Bean Casserole w/French Onion Drop Biscuits

by **Chadwick Boyd**



A cozy, upgraded green bean casserole baked under golden French Onion Drop Biscuits. Creamy, cheesy, onion-rich, and built for anyone who wants the comfort of a casserole with the elegance of a pot pie.

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Prep Time:
30–35 Mins

Cook Time
30 Mins

Serves:
8–10 Servings

Level:
Intermediate

Ingredients

- 11 tablespoons very cold unsalted butter, divided
- 3 cups diced yellow onion
- 4 cloves garlic, minced
- 1½ cups plus 3 tablespoons all-purpose flour, divided
- 2¾ cups whole milk, divided (plus 1–2 tablespoons more if dough feels too thick)
- 1½ teaspoons kosher salt, divided
- ½ teaspoon freshly ground black pepper
- 2 teaspoons fresh thyme leaves, plus extra sprigs for garnish
- 16 ounces frozen French-cut green beans
- 2 teaspoons baking powder
- ½ teaspoon baking soda
- 2½ cups shredded Gruyère cheese, divided

Instructions

Step 1

Caramelize the onions:

Melt 3 tablespoons butter in a 12-inch skillet over medium-high heat. Add the diced onions and cook 10–12 minutes until browned. Reserve ½ cup for the béchamel. Chill the remaining onions.

Step 2

Make the béchamel:

In the same skillet, melt 2 tablespoons butter over medium heat. Add garlic; cook 1–2 minutes. Stir in 3 tablespoons flour; cook 1 minute. Whisk in 2 cups milk until thickened. Remove from heat and stir in the reserved onions, 1½ teaspoons salt, pepper, and thyme.

Step 3

Build the filling:

Fold in the green beans and 1½ cups Gruyère. Transfer mixture to a 9"x13" baking dish.

Step 4

Make the biscuits:

In a bowl, whisk 1½ cups flour, baking powder, baking soda, and remaining 1 teaspoon salt. Grate in 6 tablespoons very cold butter; toss. Add the chilled onions, then ¾ cup milk. Mix gently, adding up to 2 tablespoons more milk if needed.

Step 5

Top the casserole:

Drop spoonfuls of biscuit dough over the filling, leaving small gaps. Sprinkle with the remaining ½ cup Gruyère.

Step 6

Bake:

Bake at 375°F for 30 minutes, until the biscuits are golden and the filling is bubbling.

Serving & Finishing

- Rest 5 minutes.
- Garnish with fresh thyme and serve warm