

Green Bean and Cauliflower Gratin

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Servings: 8

Preparation Time: 50 minutes

Start to Finish Time: 1 hour 20 minutes

Kosher salt

1 1/2 pounds green beans, trimmed and halved

3 cups small cauliflower florets

5 tablespoons unsalted butter

2/3 cup panko

freshly ground black pepper

3/4 cup shredded gruyere cheese

2 cloves garlic, minced

3 tablespoons all-purpose flour

3 cups half and half

1/4 cup grated Parmesan cheese

1/4 teaspoon mustard powder

pinch cayenne pepper

chopped fresh chives (for topping)

Bring a large pot of generously salted water to a boil. Add the green beans. Cook until bright green and crisp-tender, 3 to 4 minutes. Transfer to a paper towel-lined baking sheet with a slotted spoon. Add the cauliflower to the boiling water. Cook until just tender, 3 to 4 minutes. Transfer to the baking sheet with a slotted spoon. Pat the vegetables dry.

Preheat the oven to 375 degrees.

In a medium saucepan over medium heat, melt two tablespoons of the butter. Add the panko. Cook, stirring, until golden brown, 4 to 5 minutes. Season with salt and pepper. Transfer the panko to a bowl and let cool. Reserve the saucepan. Add the gruyere to the panko and toss. Set aside.

Wipe out the saucepan. Add the remaining three tablespoons of butter. Melt over medium heat. Add the garlic. Cook, stirring, until softened, 1 minute. Sprinkle in the flour. Cook, stirring, for 1 minute. Gradually add the half-and-half, whisking constantly. Bring to a boil. Reduce the heat and simmer, whisking occasionally, until thickened, about 5 minutes. Add the Parmesan, mustard powder, cayenne and two teaspoons of salt. Cook, stirring, until the Parmesan is melted, about 30 seconds.

Spread one-third of the cream sauce in a 9x13-inch baking dish. Top with the green beans and cauliflower, then the rest of the sauce. Sprinkle with the panko-gruyere mixture. Bake until the gruyere is melted and the sauce is bubbling around the edges, 25 to 30 minutes.

Top with chives.

Per Serving (excluding unknown items): 247 Calories; 19g Fat (66.2% calories from fat); 6g Protein; 15g Carbohydrate; 3g Dietary Fiber; 55mg Cholesterol; 103mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 1 Vegetable; 1/2 Non-Fat Milk; 3 1/2 Fat.