

Bring Joy to Your Table with This Delicious Green Bean Casserole

fresh green beans, trimmed and cut into 1-inch pieces (or 2 cans of green beans, drained)



OVEN
350°F

TIME
5 min

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INGREDIENTS

- 1 pound fresh green beans, trimmed and cut into 1-inch pieces (or 2 cans of green beans, drained)
- 1 can (10.5 oz) cream of mushroom soup
- 1/2 cup milk
- 1 teaspoon soy sauce
- 1/4 teaspoon black pepper
- 1 cup shredded cheddar cheese (optional)
- 1 1/2 cups crispy fried onions (divided)
- Salt to taste

Instructions:

Preheat the Oven: Preheat your oven to 350°F (175°C).

Prepare the Green Beans: If using fresh green beans, bring a pot of salted water to a boil. Add the green beans and blanch for about 5 minutes until bright green and tender-crisp. Drain and set aside. If using canned green beans, simply drain and rinse them.

Make the Sauce: In a large mixing bowl, combine the cream of mushroom soup, milk, soy sauce, and black pepper. Stir until well mixed. If you're adding cheese, mix in half of the shredded cheddar cheese at this stage.

Combine Ingredients: Add the blanched or canned green beans to the soup mixture and stir until the beans are well coated.

Assemble the Casserole: Pour the green bean mixture into a greased 9x13-inch baking dish. Spread it out

evenly. Top with half of the crispy fried onions.

Bake: Place the casserole in the preheated oven and bake for 25 minutes.

Add Toppings: After 25 minutes, remove the casserole from the oven and sprinkle the remaining fried onions on top. If desired, add the remaining cheddar cheese. Return to the oven and bake for an additional 10-15 minutes, or until the onions are golden brown and the casserole is bubbly.

Serve: Let the casserole cool for a few minutes before serving. Enjoy this delicious side dish with your favorite main courses!

Nutritional Information (per serving, serves about 8):

Calories: 150

Protein: 4g

Fat: 8g

Carbohydrates: 16g

Fiber: 3g

Sugar: 2g

Cooking Tips:

Fresh vs. Canned: Fresh green beans provide a better texture and flavor, but canned beans are a convenient alternative.

Make Ahead: You can prepare the casserole a day in advance. Just cover it tightly and refrigerate.

When ready to bake, add the fried onions and bake as directed.

Variations: Feel free to add cooked bacon or sautéed mushrooms for extra flavor!

Conclusion:

DIRECTIONS

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17. Variations: Feel free to add cooked bacon or sautéed mushrooms for extra flavor!
18. Conclusion: This Classic Green Bean Casserole is a must-have for any holiday feast or family gathering. Its creamy texture and crispy topping make it a delightful addition to your table. We hope you enjoy making and sharing this dish with your loved ones! Let us know how it turned out, and don't forget to follow us for more delicious recipes!

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/bring-joy-to-your-table-with-this-delicious-green-bean-casserole/>