

Cheddar Bay Green Bean Casserole: A Bold Twist on a Classic

Cheddar Bay Green Bean Casserole



OVEN
375°F

TIME
25-30 min

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INGREDIENTS

to create this bold and comforting Cheddar Bay Green Bean Casserole:

DIRECTIONS

1. preparation and comforting, savory flavor.
2. Over the years, home cooks have innovated, seeking to enhance this beloved classic. The "Cheddar Bay" twist is a brilliant modern adaptation, capitalizing on the immense popularity of Red Lobster's famous Cheddar Bay Biscuits. By incorporating the garlicky, cheesy, and buttery flavors of those biscuits into the casserole's topping, it injects a familiar, well-loved profile into the traditional dish. This fusion elevates the casserole's texture and flavor, transforming it into a more robust and undeniably addictive side that remains a nod to its comforting origins while offering a bold, new experience.
3. Ingredients
4. Here's what you'll need to create this bold and comforting Cheddar Bay Green Bean Casserole:
5. For the : Casserole Base:
6. 5 ounce) cans
7. cut green beans
8. , drained (or
9. 5 lbs fresh or frozen green beans, blanched until tender-crisp)
10. 5 ounce) can
11. condensed cream of mushroom soup
12. (whole or 2%)
13. sour cream
14. (full-fat recommended)
15. 1 teaspoon
16. Worcestershire sauce

17. 1/2 teaspoon
18. garlic powder
19. 1/4 teaspoon
20. black pepper
21. 1 1/2 cups
22. shredded sharp cheddar cheese
23. For the : Cheddar Bay Topping:
24. 1 (7 ounce) box
25. Cheddar : Bay Biscuit Mix

SWAPS & NOTES

Green Beans: Canned green beans are traditional for their soft texture.

For a fresher taste and slightly firmer bite, use blanched fresh or frozen green beans.

Cream of Mushroom Soup: This provides the classic creamy base.

You can make a homemade cream sauce (roux + broth + milk) for a from-scratch version, but the canned soup offers convenience.

TIPS FOR SUCCESS

Drain Green Beans Well: If using canned, ensure they are thoroughly drained to prevent a watery casserole.

Shred Your Own Cheese: For the smoothest, cheesiest sauce, shred cheese from blocks.

Pre-shredded often has anti-caking agents that can make it grainy.

Don't Overbake: Bake just until the casserole is bubbly and the biscuit topping is golden.

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

Original recipe: <https://chefmaniac.com/cheddar-bay-green-bean-casserole-a-bold-twist-on-a-classic/>