

Green Bean and Potato Casserole: Easy Cheesy Baked Side Dish

Green Bean and Potato Casserole



OVEN
350°F

TIME
5-7 min

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INGREDIENTS

- 1 1/2 pounds fresh green beans, trimmed
- 1 pound potatoes, peeled and sliced (russet or Yukon Gold recommended)
- 1 can (10.5 oz) cream of mushroom soup (condensed)
- 1/2 cup milk (whole or 2%)
- 1 cup shredded cheddar cheese
- 1 cup French fried onions (plus extra for serving, if desired)

Salt and pepper to taste

Swaps and Notes:

Fresh Green Beans: Fresh green beans are recommended for the best texture and flavor. Frozen green beans (do not thaw) can be used, but adjust boiling time. Canned green beans are generally too soft for this recipe.

Potatoes: Russet or Yukon Gold potatoes work well. Slice them uniformly (about 1/4-inch thick) for even cooking.

Cream of Mushroom Soup: Condensed cream of mushroom soup provides the classic creamy base. Cream of chicken soup can be substituted.

Milk: Whole milk or 2% milk adds creaminess to the sauce.

Shredded Cheddar Cheese: Sharp or mild cheddar works great. A Colby Jack blend or a mix with a touch of Parmesan would also be delicious.

French Fried Onions: These provide the signature crispy topping and a savory onion flavor. Don't

skip them!

Salt & Pepper: Adjust to taste for the green beans, potatoes, and soup mixture.

Optional Add-ins: Cooked crumbled bacon, sliced mushrooms (sautéed before adding), or a pinch of garlic powder to the soup mixture.

DIRECTIONS

1. Let's get this delicious : Green Bean and Potato Casserole baked to perfection!
2. **Preheat : Oven & Grease Dish:** Preheat your oven to 350°F (175°C). Generously grease a 9x13 inch baking dish with cooking spray or butter.
3. **Boil : Green Beans & Potatoes:** In a large pot, bring plenty of salted water to a rolling boil. Add the trimmed fresh green beans and cook for about 5-7 minutes. Then, add the peeled and sliced potatoes to the same pot with the green beans and cook for another 8-10 minutes, or until both the green beans and potatoes are tender when pierced with a fork but not mushy. Drain the vegetables very well and set them aside.
4. **Prepare : Creamy Soup Mixture:** In a medium bowl, whisk together the 1 can of condensed cream of mushroom soup and 1/2 cup of milk until smooth. Season the mixture with salt and pepper to taste.
5. **Layer & : Combine in Baking Dish:** In the prepared 9x13 inch baking dish, layer the cooked potatoes and green beans. Pour the creamy soup mixture over the top of the vegetables. Use a spoon or spatula to stir gently, ensuring the vegetables are well combined with the soup mixture.
6. **Initial : Bake:** Place the baking dish in the preheated oven and bake for 35 minutes. During this time, the casserole will heat through and the flavors will begin to meld.
7. **Add : Topping & Final Bake:** Remove the casserole from the oven. Sprinkle the 1 cup of shredded cheddar cheese evenly over the top. Then, sprinkle the 1 cup of French fried onions over the cheese layer. Return

the casserole to the oven and bake for an additional 15 minutes, or until the cheese is beautifully melted and bubbly, and the French fried onions are golden and crispy.

8. **Serve:** Remove from the oven and let cool slightly for 5-10 minutes before serving. Enjoy your warm, cheesy, and comforting Green Bean and Potato Casserole!

SWAPS & NOTES

Fresh Green Beans: Fresh green beans are recommended for the best texture and flavor.

Frozen green beans (do not thaw) can be used, but adjust boiling time.

Canned green beans are generally too soft for this recipe.

Potatoes: Russet or Yukon Gold potatoes work well.

TIPS FOR SUCCESS

Don't Overcook Veggies (Initial Boil): Cook the green beans and potatoes just until tender-crisp, as they will continue to cook in the oven.

Overcooked vegetables will result in a mushy casserole.

Drain Well: Thoroughly draining the boiled vegetables is crucial to prevent a watery casserole.

Layering for Evenness: Layering the green beans and potatoes ensures they are evenly distributed throughout the casserole.

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

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