GREEN BEAN CASSEROLE

INGREDIENTS

1 can (10-12 ounces) Cream of Mushroom Soup
1/2 cup of milk
4 cups of cooked green beans
1 1/3 French’s Fried French Onions or breadcrumbs
1 dash of black pepper

INSTRUCTIONS

1. Stir the soup, milk, black pepper, beans and 2/3 cup onions/breadcrumbs in a 1 1/2-quart casserole.

2. Bake at 350°F for 25 minutes or until the bean mixture is hot and bubbling. Stir the bean mixture. Sprinkle with the remaining onions/breadcrumbs.

3. Bake for 5 minutes or until the onions/breadcrumbs are golden brown.

4. If on hand, add mushrooms, cheese, and bacon for a sweet treat.

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