

Classic Green Bean Casserole



At a glance

		
Prep 10 min.	Total 40 min.	Serves 6

: about 3/4 cup each
Bake: 30 min.
Cost per recipe: \$4.48

It's the dish everyone's expecting on the holidays, but it's so easy to make, you can serve it any day. What makes our green bean casserole so good? A secret ingredient - cream of mushroom soup.

What You'll Need

- 1 can (10 1/2 ounces) Campbell's® Condensed Cream of Mushroom Soup **or** (10 1/2 ounces) Campbell's® Condensed 98% Fat Free Cream of Mushroom Soup **or**
- 1/2 cup milk
- 1 teaspoon soy sauce
- 1 dash black pepper
- 4 cups cooked cut green beans
- 1 1/3 cups French's® French Fried Onions

How to Make It

- 1 Stir the soup, milk, soy sauce, black pepper, beans and **2/3 cup** onions 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.
- 3 Bake for 5 minutes or until the onions are golden brown.

Serves

- *For the cooked green beans:* Use **1 bag** (16 to 20 ounces) frozen green beans, thawed, **2 packages** (9 ounces **each**) frozen green beans, thawed, **2 cans** (14.5 ounces **each**) green beans, drained **or** about **1 1/2 pounds** fresh green beans for this recipe.
- *For Golden Green Bean Casserole:* Substitute Campbell's® Condensed Golden Mushroom Soup for the Cream of Mushroom Soup. Omit the soy sauce. Stir in **1/4 cup** chopped red pepper with the green beans.
- *For Broccoli Casserole:* Substitute **4 cups** cooked broccoli florets for the green beans.
- *For Cheese Lovers:* Stir in **1/2 cup** shredded Cheddar cheese with the soup. Omit the soy sauce. Sprinkle with an additional **1/4 cup** Cheddar cheese when adding the remaining onions.
- *To add a festive touch:* Stir in **1/4 cup** chopped red pepper with the soup.
- *To add crunch:* Add **1/4 cup** toasted sliced almonds to the onion topping.
- *For bacon lovers:* Add **2 slices** bacon, cooked and crumbled, to the bean mixture.

- *Chef Tip:* Try this Italian version with pancetta and rosemary! Cook **4 ounces** pancetta, diced, in a skillet over medium heat until almost crisp. Add **1/4 cup** chopped onion and **1/2 teaspoon** minced fresh rosemary leaves to the skillet and cook until onion is tender. Add the pancetta mixture to the soup mixture in Step 1. In Step 2, sprinkle the remaining French fried onions with **1 tablespoon** grated pecorino Romano cheese, then bake as directed in Step 3.

Recipe Nutritional Information

Made With	(10 1/2 ounces) Campbell's® Condensed 98% Fat Free Cream of Mushroom Soup	(10 1/2 ounces) Campbell's® Condensed Cream of Mushroom Soup	(10 1/2 ounces) Campbell's® Healthy Request® Condensed Cream of Mushroom Soup
calories	215	227	191
totalfat	13.8g	15.4g	13g
saturatedfat	5.8g	6g	5.6g
cholesterol	1mg	3mg	1mg
sodium	575mg	624mg	275mg
totalcarbohydrate	19g	19g	16g
dietaryfiber	2g	2g	1g
protein	2g	2g	1g
vitamina	10%DV	10%DV	10%DV
vitaminc	15%DV	15%DV	15%DV
calcium	6%DV	6%DV	6%DV
iron	6%DV	6%DV	6%DV

This nutritional information refers to each serving of the entire recipe and not just the products used as ingredients.