



# Green Bean Casserole



*Creamy mushroom sauce surrounded by tender green beans, topped with the crunchy flavor of French's Crispy Fried Onions.*

## Ingredients:

- 1 can (10 1/2 ounces) Campbell's® Condensed Cream of Mushroom Soup tomatoes
- 3/4 cup milk
- 1/8 teaspoon McCormick® Pure Ground Black Pepper
- 2 cans (14 1/2 ounces each) any style Del Monte® Green Beans, drained substitution Substitutions available
- 1 1/3 cups French's® Original Crispy Fried Onions, divided

### OPTIONAL INGREDIENTS

- Substitute frozen French cut green beans for the 2 cans
- Add 6-8 slices of cooked bacon, cut into pieces
- Sauté fresh mushrooms and add to the mixture

## Instructions:

- Preheat oven to 350°F.
- Mix cream of mushroom soup, milk and pepper in 1 1/2-quart baking dish.
- Stir in green beans and 2/3 cup Crispy Fried Onions.
- Bake 30 minutes or until hot. Stir.
- Top with remaining 2/3 cup onions. Bake 5 minutes longer or until onions are golden brown.

### OPTIONAL TIPS

- To feed a crowd, double the recipe and prepare in a 13x9-inch baking dish. Use an entire 6-ounce container of Crispy Fried Onions, reserving 1 1/3 cup for the topping. Increase cooking time to 40 minutes or until heated through.
- If using fresh or frozen green beans, make sure to cook them first! Blanch fresh green beans until tender, or steam frozen beans as directed on package.
- Add as much bacon as you would like. **Who doesn't like bacon!**

**Prep Time:** 5 mins

**Cook Time:** 35 mins

**Servings:** 6-8 portions