

Green Bean Casserole

Recipe adapted from *www.allrecipes.com*.

Provided by the Auburn Interfaith Food Closet

SERVES: 6

PREP TIME: 10 minutes

TOTAL TIME: 30 minutes



INGREDIENTS

- 2 (14.5-oz.) cans green beans, drained
- 1 (10.5-oz.) can cream of mushroom soup
- ½ cup of milk
- 1 teaspoon soy sauce (optional)
- Black pepper to taste
- 1 1/3 cups Crispy Fried Onions, divided

DIRECTIONS

- 1 Stir green beans, soup, milk, soy sauce (optional), black pepper, and half of the onions in an oven-safe casserole dish.
- 2 Bake at 350 degrees, uncovered, 25 minutes or until mixture is hot and bubbling. Stir bean mixture. Sprinkle with remaining onions.
- 3 Bake 5 minutes longer, or until onions are golden brown.

Notes:

- Cream of Chicken soup may be substituted for Cream of Mushroom soup, if desired.
- 1/2 cup cheese can be added, if desired.



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