

Classic Green Bean Casserole Recipe



This is a delicious green bean casserole, they are creamy, crunchy and cheesy, perfect for a holiday feast or Sunday dinner. This recipe is pretty easy to make. Anyone can do this without cooking knowledge.

This recipe is one of my Favourite American Recipe.

Ingredients

- 2 Tbsp of butter**
- 1/2 cup chopped onions**
- 1/4 cup sliced fresh mushrooms**
- 2 cups sliced green beans**
- 1 cup of milk**
- 1 can (small) of cream of mushroom soup**
- 1 can (small) fried onions**

1 Tsp of Garlic
1 cup grated Cheddar
Dash of salt and pepper
Parmesan Chesse(optional)

Method

- **Preheat the oven to 350 degrees F.**
- **Melt the butter in a large skillet.**
- **Saute the onions and mushrooms in the butter.**
- **In microwave boil green beans in milk for 10 minutes.**
- **Add the boiled green beans, mushroom soup, onion rings, garlic, salt and pepper, to taste, to the onion mixture. Stir well. Pour into a greased 1 1/2-quart baking dish.**
- **Bake for 20 minutes, then top the casserole with the Cheddar and bake for 10 minutes longer, or until the casserole is bubbly, browned and cheese is melted.**

Basic Information

Prep Time : 10 mins
Cook Time : 50 mins
Serves : 4 People

Tips

- **If you are non-vegetarian, you can top it with Bacon**
- **This taste great when you eat it with baked sweet potato**



Health Benefits of Beans

- improve diabetics' blood glucose control
- reduce risk of many cancers
- lowers blood pressure
- regulate functions of the colon

Sending recipe to



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Say "Cheese"

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