



Classic Green Bean Casserole

PREP TIME: 10 minutes

COOK TIME: 30 minutes

TOTAL TIME: 40 minutes

SERVES: 12; 3/4 cup per serving



INGREDIENTS

- 4 cans (14.5 oz. each) Del Monte® Cut Green Beans, drained
- 2 cans (10.75 oz. each) Campbell's® Cream of Mushroom soup
- 1 cup milk
- 2 tsp. soy sauce
- 1/4 tsp. black pepper
- 1 can (6 oz.) French's® Original French Fried Onions

DIRECTIONS

1. Preheat oven to 350°F.
2. Stir soup, milk, soy sauce, black pepper, beans, and 1 1/2 cups of the onions in a 3-qt. casserole.
3. Bake, uncovered, 25 minutes or until bean mixture is hot and bubbling. Stir bean mixture. Sprinkle with remaining onions.
4. Bake 5 minutes or until onions are golden.

For a lighter version, use Del Monte® Cut Green Beans-No Salt Added, Campbell's® 98% Fat Free or Healthy Request® soup, fat-free milk and lite soy sauce.

Cook's Tip: For easier clean-up, coat casserole dish with cooking spray before adding ingredients.