

Green Bean Casserole

Origin: Allrecipes, Never Enough Green Bean Casserole

Prep Time: 20

Ready Time 8 hrs

Servings:

12

Shopping List:

Cream of Mushroom Soup
Velveeta
Bacon
Mushroom Stems and Pieces
Cut Green Beans
French-fried Onions

Amount:

2 can(s)
6 oz
2 tbs
2 jar(s)
4 can(s)
2 can(s)

Prep Directions:

Cubed
Crumbled
Drained. (4 oz size jar)
Drained (15 oz cans)
(2.8 oz cans)

Directions:

- 1 Preheat the oven to 325 degrees F
- 2 Heat the undiluted cream of mushroom soup in a saucepan over medium heat.
- 3 Stir in the processed cheese and bacon, and continue stirring until completely melted.
- 4 Remove from the heat, stir in the mushrooms, then the green beans until evenly coated.
- 5 Pour the mixture into a casserole dish, and top with the fried onions, leaving a 1 inch margin around the sides.
- 6 Bake for 25 to 30 minutes in the preheated oven, until heated through and bubbly. Check near the end of cooking to make sure the onions aren't getting too brown.