

Gluten-Free Green Bean Casserole with Fried Onions



Prep	Total	Servings
20 MIN	55 MIN	8

Ingredients

Fried Onions

- Vegetable oil for frying
- 2 large onions, cut in half, thinly sliced (3 cups)
- 1 1/2 cups milk or buttermilk
- 3/4 cup Bisquick™ Gluten Free mix
- 3/4 teaspoon salt
- 1/4 teaspoon pepper

Green Beans

- 2 bags (12 oz each) frozen cut green beans, cooked
- 1 can (18 oz) Progresso™ Vegetable Classics creamy mushroom soup
- 2 teaspoons gluten-free soy sauce
- 1/4 teaspoon pepper

Steps

- 1 Heat oven to 350°F. Place onions and milk in medium bowl; let stand. In deep fryer or 4-quart Dutch oven, heat oil (2 inches) to 375°F.
- 2 In resealable plastic food storage bag, mix Bisquick, salt and pepper until well mixed. Drain onions. Place onions in bag; shake to coat. Remove onions from bag shaking off excess. Gently place half of onions in oil; fry 2 to 4 minutes or until golden brown. Drain on paper towels. Repeat with remaining onions. Let onions stand while preparing bean mixture.
- 3 In ungreased 3-quart casserole, mix soup, soy sauce, pepper, cooked green beans and 1 1/2 cups of the onions. Bake 25 to 30 minutes or until hot and bubbly, adding remaining onions during last 5 minutes of baking.