



## Pimiento-Cheese Green Beans

BY THE GOOD HOUSEKEEPING TEST KITCHEN

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YIELDS: 12

TOTAL TIME: 0 hours 35 mins

### Ingredients

2 1/2 lb. green beans, trimmed and cut into 2-in. lengths

2 c. fresh or frozen corn kernels

4 tbsp. butter

3 tbsp. grated onion

5 tbsp. all-purpose flour

2 c. whole milk

12 oz. sharp Cheddar cheese, finely grated

2 jars (3-oz. each) chopped or sliced pimientos, drained

1 tbsp. hot pepper sauce (Tabasco)

2 tsp. Worcestershire sauce

### Directions

- 1 In 7-to 8-quart saucepot of salted boiling water, add green beans; cook 3 minutes or until just tender. Add

corn; cook 1 minutes. Drain well; set aside.

- 2 In 6-quart saucepot, cook butter and onion on medium 3 minutes or until onion becomes translucent, stirring occasionally. Sprinkle flour over onion. Cook 1 minute, stirring. Slowly whisk in milk until smooth. Heat to simmering on high, whisking occasionally. Reduce heat to maintain simmer; cook 1 to 2 minutes or until thickened, stirring.
- 3 By handfuls, stir Cheddar into milk mixture until smooth. Stir in pimientos, hot pepper sauce, Worcestershire sauce, 1/4 teaspoon black pepper and 1/2 teaspoon salt. Add green beans and corn to cheese sauce, stirring until well coated. Transfer to serving dish.

*About 235 cal, 10 g protein, 17 g carbs, 15 g fat (9 g sat), 3 g fiber, 375 mg sodium.*

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