

Best Green Bean Casserole



This great variation of the traditional green bean casserole is topped with French fried onions and Cheddar cheese.

Prep: 10 mins

Cook: 15 mins

Total: 25 mins

Servings: 6

Yield: 6 servings



Ingredients

2 (14.5 ounce) cans green beans, drained

1 (10.75 ounce) can condensed cream of mushroom soup

1 (6 ounce) can French fried onions

1 cup shredded Cheddar cheese

Directions

Step 1

Preheat oven to 350 degrees F (175 degrees C).

Step 2

Place green beans and soup in a large microwave-safe bowl. Mix well and heat in the microwave on HIGH until warm (3 to 5 minutes). Stir in 1/2 cup of cheese and heat mixture for another 2 to 3 minutes. Transfer green bean mixture to a casserole dish and sprinkle with French fried onions and remaining cheese.

Step 3

Bake in a preheated 350 degrees F (175 degrees C) oven until the cheese melts and the onions just begin to brown.

Nutrition Facts

Per Serving:

322 calories; protein 6.6g 13% DV; carbohydrates 20.2g 7% DV; fat 23.2g 36% DV; cholesterol 19.8mg 7% DV; sodium 1068.3mg 43% DV.